



# DEFENCE REQUIREMENTS - FOOD

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## Director Joint Support

### Foreword



Maj Gen Phil Prosser CBE

The *Defence Requirements - Food* (DRF) sets out the quality expectations for the procurement, production, and delivery of food across the whole defence food supply chain. This refreshed document replaces the *Defence Food Quality Standard*, aligning with current policy, government standards, and legislative requirements, while providing additional clarity where defence-specific detail is needed.

The DRF is designed to support all those involved in providing food to our people—whether through contracted catering services, in-unit food production, or supplier arrangements. It acts as a central reference point, signposting the mandatory standards, legislation, and policies that must be adhered to, while outlining the specific requirements that ensure defence's food supply is safe, nutritious, sustainable, and fit for purpose. For guidance on menu planning, food preparation, and service provision, refer to JSP 456, the Armed Forces Food-Based Standards (AFFBS), and the Government Buying Standards for Food (GBSF).

This document is primarily intended for:

- **Defence Delivery Partner:** to provide clear information on the standards and requirements that apply to food supplied via contracts they manage
- **catering contractors:** as a guide to what is expected in the preparation, production, and service of food in defence establishments
- **military chefs and internal catering teams:** to assist in meeting defence's obligations and providing high-quality meals to our people

The DRF underpins defence's commitment to ensuring that food provided at home and on operations contributes to the health, wellbeing, and operational effectiveness of our personnel. Everyone involved in the defence food supply chain has a part to play in meeting these requirements and upholding the standards outlined in this document.

## 1.Introduction

The Defence Requirements for Food (DRF) are issued by Supply Chain Governance (SCG), under delegated authority from and on behalf of the Ministry of Defence (MOD).

### 1.1. Purpose of the DRF

The DRF establishes comprehensive requirements to ensure the safety, quality, legality, nutrition and sustainability of food supplied to the MOD. It directs compliance with UK regulations relevant to food and aligns with MOD policy and objectives, industry standards and guidance recommended by government guaranteeing food provision that meets operational demands, protects personnel, and adheres to ethical and sustainable sourcing practices. Defence intent is to concentrate on a resilient food supply and supply chains against these requirements for good quality, nutritious food that is affordable and provides value for money.

### 1.2. Scope

The DRF applies to all stakeholders engaged in the procurement, preparation, handling, storage, and transportation of food for Personnel and Military Working Dogs (MWD) within MOD facilities or supply chains in the UK and abroad. These stakeholders include contractors, suppliers, military personnel, environmental health teams, and others involved to meet the following priorities for food:

- understand and enable implementation of defence and government nutritional and dietary requirements
- inform expected quality offered at a competitive price
- encompass the demands of the consumer and remains fit for purpose in all environments, including in diverse and austere military settings
- agility in food provisioning while assuring consistency of supply
- shelf-life requirements to support defence outputs over extended periods of time, outside of industry norms

The scope references extant legislation, standards, guidance and codes of practice to achieve the purpose. The onus remains on the Delivery Partner, Contractors and Suppliers to use the most up-to-date versions of all relevant legislation, standards, guidance and codes of practice.

Where food and catering services are operating outside the UK often in remote locations, where food supply is sourced from local vendors, it is understood that it is impractical and often not possible to source products which are fully

compliant with the DRF. In this case the minimum requirement would be to meet relevant local legislation and to match the minimum standards prescribed in the DRF as closely as possible. Full disclosure of products that do not comply in full shall be made to the MOD.

The scope does not include Operational Ration Packs, standards for which are detailed in the Cardinal Point Specifications.

### 1.3. Management

The DRF will be reviewed annually by SCG, to align with policy, legislation and customer requirements. Once changes are published on gov.uk, affected users are required to implement these within 3-months.

### 1.4. Legislative and Regulatory Framework

The DRF reflects the legislative foundation for all food legislation in the UK. Food supplied to the MOD shall be fully compliant with all relevant UK food legislation and regulations extant at the time of supply. The onus remains on all stakeholders to reference the latest versions of regulations. Where food is sourced outside of the UK the product shall comply with appropriate, associated legislative requirements of the country of origin and supply, as a minimum and with the DRF as far as possible. To guarantee that all food safety practices comply with national and international standards, the applicable food law as outlined in Part 2 Volume 3 Chapter 1 of JSP 456 shall be applied

Significant legislation references include, but not limited to:

- Food Safety Act 1990: provides the framework for all food legislation in the England, Wales, and Scotland
- the European Union (Withdrawal) Act 2018 (EUWA): provides that certain directly applicable legislation of the EU is converted into UK law and referred to as retained EU law
  - most food safety law is applied as it did before the UK exited the EU
  - the Windsor Framework governs food standards for goods moving between Great Britain and Northern Ireland to ensure alignment with EU food safety laws
- Animal Welfare Act 2006 is the principal law relating to animal welfare, protecting all vertebrate animals
- the Procurement Act 2023: introduces more flexible procurement practices by streamlining procedures and reducing red tape, includes sustainability and environmental considerations and enhances accessibility for SMEs and other suppliers, it replaces the Public Contracts Regulations 2015 (PCR 2015)
- the Environment Act 2021: A comprehensive update from Environment Protection Act 1990 about waste and resource efficiency, air quality, recall of products that fail to meet environmental standards, water, nature and biodiversity, for conservation covenants and about the regulation of chemicals
- the Climate Change Act 2008 (as amended by the Climate Change (Amendment) Act 2019): sets legally binding carbon budgets and outlines the UK's long-term commitment to reducing greenhouse gas emissions. -

Legal Implications: Suppliers who fail to comply with emissions reporting or who do not meet carbon reduction targets could face fines or be excluded from MOD contracts

- the Equality Act 2010: protects people from discrimination in employment and society

Significant regulations include, but not limited to:

- general Food Law Regulation (EC) 178/2002 (retained in UK law) defines the framework for food safety, traceability, and incident management, retained in UK law post-Brexit
- Food Safety and Hygiene (England) Regulations 2013 and equivalent laws for Scotland, Wales, and Northern Ireland detail national provisions relating to proper hygiene practices in food handling and storage, including temperature control of food
- Regulation (EU) 2017/625, also known as the Official Controls Regulation (OCR), is a European Union law that establishes rules for official controls to ensure compliance with food and feed laws, animal health and welfare, and plant health and protection products
- Regulation (EC) 852/2004 including structure of premises, hygiene, HACCP, medical management of food handlers, training, registration of food businesses (UK), Annex 2 relating to safe food temperatures.
- Regulation (EC) No 853/2004 laying down specific rules for food of animal origin
- the Official Feed and Food Controls (England) Regulations 2009.
- the Pesticides (Maximum Residue Levels) (Amendment et al) (EU Exit) Regulations 2019 sets legally tolerated levels of pesticide residues in food as MRLs, based on expected residue levels when pesticides are used correctly. MRLs are always set below the level considered safe for consumers and may be far below
- The Food Information Regulations 2014 (FIR) are UK regulations that require food businesses to provide accurate information to consumers about the food they sell.
- Regulation (EU) 1169/2011 on food labelling mandates allergen labelling for pre-packed food
- the Welfare of Farmed Animals (England) Regulations 2007 sets the minimum welfare standards for all farm animals. Animal welfare - GOV.UK
- the Welfare of Animals at the Time of Killing (England) Regulations 2015 (WATOK)
- Regulation (EC) No. 1099/2009 on the protection of animals at the time of killing (PATOK)
- the Food Irradiation (England) Regulations 2009 control the treatment of food with ionising radiation and the importation and sale of irradiated food
- Directive 1999/2/EC - Foods and Food Ingredients treated with Ionising Radiation
- the Genetically Modified Food (England) Regulations 2004 primarily work on labelling and traceability of genetically modified (GM) food and feed



- Commission Regulation (EC) No 2073/2005 lays down the microbiological criteria for certain micro-organisms and the implementing rules to be complied with by food business operators
- the Weights and Measures (Packaged Goods) Regulations 2006
- the Packaging (Essential Requirements) Regulations 2015 - set out requirements for packaging, including the prevention of excessive packaging and ensuring packaging can be reused or recycled
- the Waste (England and Wales) Regulations 2011 - the primary legislation governing waste management in England and Wales
- the Materials and Articles in Contact with Food (England) Regulations 2012
- REACH Regulation (EC) No. 1907/2006 addresses the production and use of chemical substances and their potential influence on human health and the environment. This includes chemicals used in food production and packaging.
- Manual Handling Operations Regulations 1995

#### 1.5. Defence and Government Standards and Policy:

In addition to legislative compliance, all government departments including the MOD are mandated to comply with defence and government policy and standards. The MOD expects all stakeholders in the supply chain to enable compliance through keeping abreast with and ensuring implementation of these in all food contracts.

Significant Defence and Government standards and policy include, but not limited to:

- JSP 456 – The Defence Catering Manual which incorporate the Armed Forces Food Based Standards (AFFBS)
- Government Buying Standards for Food (GBSF) Mandatory standards only: provides a set of minimum mandatory production standards, resource efficiency and nutrition standards for inclusion in tender specifications and contract performance conditions, required for all MOD food contracts, these can be found here [Government Buying Standard for food and catering services - GOV.UK](#)
- STANAG 2556 – Food safety, defence and production in support of NATO operations (Based on the following standards: AMedP-4.5, AMedP-4.6, AMedP-4.7, AMedP-4.12, AMedP-4.14)
- STANAG 2136 – Requirements for water potability during field operations and in emergency situations (Based on the following standard: AmedP-4.9)
- NATO Standard AMedP-4.5 establishes a standardized approach to ensure the quality of food processors and suppliers during all field operations
- NATO Standard AMedP-4.6 Food safety, defence and production standards in deployed operations
- NATO Standard AMedP-4.7 Inspection of food services catering facilities in deployed operations
- NATO Standard AMedP-4.12 covers food defence
- NATO Standard AMedP-4.14 Food and water safety, defence and production in NATO naval operations

## 1.6. Abbreviations &amp; Significant Terms:

<b>ABBREVIATIONS</b>	<b>SIGNIFICANT TERMS</b>
<b>AFFBS (Armed Forces Food Based Standards)</b>	The AFFBS, outlined in JSP 456, ensure service personnel have access to a healthy balanced diet through concentrating on promoting the provision of healthy options.
<b>BBD (Best Before Date)</b>	This date indicates the period for which a food is expected to retain its specific properties if stored correctly. A “Best Before” date relates to the quality of food rather than safety and it is not an offence to have, use or sell food, beyond its best before date. It is good practice for the caterer to inform the unit/station if they are using foods beyond the best before date.
<b>BFSAI (British Forces South Atlantic Islands)</b>	BFSAI is responsible for the security and defence of the British Overseas Territories in the South Atlantic, including the Falkland Islands, Saint Helena, Ascension and Tristan da Cunha, and South Georgia and South Sandwich Islands.
<b>CMO (Commissioning and Management Organisation)</b>	The Commissioning and Managing Organisation (CMO) is the MOD's main point of entry to the commodities contract with the chosen Delivery Partner (DP). Established in August 2015, it provides the assurance and scrutiny of the DP, whilst fulfilling the “intelligent customer” role to the delivery partner. Responsible for the formal issue of customer requirements through commissioning into the DP, and additionally ensures that these requirements are satisfactorily met.
<b>Codex Alimentarius</b>	The Codex Alimentarius, or "Food Code" is a collection of standards, guidelines and codes of practice adopted by the Codex Alimentarius Commission. The Commission, also known as CAC, is the central part of the Joint FAO/WHO Food Standards Programme and was established by the Food & Agriculture Organisation (FAO) and World Health Organisation (WHO) to protect consumer health and support fair practices in food trade.
<b>Contractor</b>	Supplier appointed, managed, and contracted to fulfill the catering requirements of the contract. This may be a food wholesaler, caterer or packer.
<b>CRL (Catering, Retail and Leisure)</b>	Soft Facilities Management services are provided under a variety of contract types with Industry Partners and are let and managed by Defence Infrastructure Organisation (DIO) and other Top Level Budgetary (TLB) Areas, including the various bespoke Private Finance Initiative (PFI) contracts. The CRL contracts serve meals within Pay As You Dine (PAYD) environments in the UK Firm base, Cyprus and Germany.
<b>Date of Durability</b>	The date until which food retains its specific properties and remains safe for consumption when properly stored. This includes the Best Before Date and the Use By Date depending on the food product.

<b>Defects</b>	<p><b>Critical Defects.</b> These are defined as 1 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).</p> <p><b>Major Defects.</b> These are defined as 1 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.</p> <p><b>Minor Defects.</b> These are defined as a product exhibiting 1 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.</p>
<b>Defence</b>	For the purposes of this document defence means the authority on all matters related to food.
<b>DFSG (Defence Food Steering Group)</b>	The DFSG is a group (part of NAD Joint Support) that seeks to encourage continuous improvement in the procurement, distribution and disposal of food contracts in the Defence Food Vote (DFV). It reports into the Defence Support Steering Group (DSSG) and provides strategic oversight direction and decision making to CMO, DPs and Contractors. Membership is tri-service involving significant stakeholders affiliated with the DFV including DIO.
<b>DFV (Defence Food Vote)</b>	Refers to the budget allocated by the MOD for feeding Armed Forces personnel, encompassing operational deployments, exercises, in-flight meals, and certain in-barrack activities, managed through the Public Funded Messing (PFM) system.
<b>DE&amp;S (Defence Equipment &amp; Support)</b>	An enabling organisation to the MOD, which forms part of the NAD.
<b>TESC (Training Estate Support Contract)</b>	The UK training estate is supported through the DIO Training Estate Support Contract. Let and managed by DIO and owned by Army TLB, it is 1 of the biggest users of MOD supplied food.
<b>Defra (Department of Environment, Food and Rural Affairs)</b>	Mandated to develop and implement policies related to the environment, food production, and rural communities, with a primary work on protecting biodiversity, the countryside, marine environment, and promoting sustainable practices in agriculture, fishing, and food industries, aiming to achieve cleaner air and water, greener land, and more sustainable food production <sup>1</sup> .
<b>Final Consumer</b>	The ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.

<sup>1</sup> [About us - Department for Environment, Food & Rural Affairs - GOV.uk](#)

<b>DIO (Defence Infrastructure Organisation)</b>	An enabling organisation, providing infrastructure solutions to the Front-Line Commands (FLCs) and TLB areas, and as the professional infrastructure estate advisor and steward of the defence estate. Feeding for BFSAI and Gibraltar is managed under the Overseas Prime contracts (OPC) mechanism and let by DIO.
<b>DMR (Daily Messing Rate)</b>	The DMR is the monetary value required to support the ration scales and is calculated using the MOD Food Supply Contractor's food and prices.
<b>DMR Drivers (also referred to as Ration Scale Drivers)</b>	There are 98 individual items that make up the ration scale drivers. Although not exhaustive or unevenly restrictive, the list of drivers represents a range of food commodities that enable the provision of a balanced diet over a period of 30 days. To ensure variety of diet each driver is assigned a Basis of Provision (BOP) factor.
<b>DNAS (Defence Nutrition Advisory Service)</b>	Based at the Institute of Naval Medicine (INM), this is a small team of registered dietitians and nutritionists who provide expert, evidence-based advice and specific information on diet, nutrition and military feeding to support healthier lifestyle choices and optimise military capability.
<b>DP (Delivery Partner)</b>	MOD nominated industry partner appointed to manage and contract suppliers fit to provide the MOD requirements.
<b>Food</b>	Any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans. This includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment. It excludes feed, live animals, plants prior to harvesting, medicinal products, cosmetics, tobacco and tobacco products, narcotics, residues and contaminants.
<b>FSA (Food Standards Agency)</b>	A non-ministerial department responsible for food safety and food hygiene in England, Wales and Northern Ireland. It works with local authorities to enforce food safety regulations, and its staff work in meat plants to check the standards are being met. The FSA also has a responsibility for labelling policy in Wales and Northern Ireland and for nutrition policy in Northern Ireland <sup>2,3</sup> .
<b>FSMS (Food Safety Management System)</b>	A controlled process for managing food safety to ensure that all food produced meets quality standards, is legally compliant and is safe to consume. All FSMSs are required by law to follow the principles of HACCP.
<b>FWG (Food Working Group)</b>	The FWG is a sub-group (part of NAD Joint Support) there to support those activities where the Delivery Partner finds itself constrained in its ability to meet its remit to defence and its customers and to assure the outputs of the Delivery Partner. Membership is represented by the DP, DE&S CMO, DIO, Front-Line Commands, NAD Joint Support and other relevant stakeholders.
<b>GBSF (Government Buying Standards for Food)</b>	A policy tool ensuring sound nutrition, food sustainability, reduced environmental influence, and support for local and ethical sourcing. UK current core salt targets are mandatory standards to be applied by all food supply and catering contractors.

<sup>2</sup> [Food Standards Agency - GOV.uk](https://www.gov.uk/government/organisations/food-standards-agency)

<sup>3</sup> [Homepage | Food Standards Agency](https://www.foodstandards.gov.uk/homepage)

<b>GFSI (Global Food Safety Initiative)-recognised Food Safety Standards</b>	The GFSI was established to harmonise global food safety standards. All GFSI-recognised food safety standards include a FSMS, Good Manufacturing / Distribution / Agricultural / Hygiene Practices (based on PRPs) and HACCP as a minimum.
<b>HACCP (Hazard Analysis and Critical Control Points)</b>	The systematic management of risk through the identification and evaluation of food safety hazards and the implementation of controls with respect to materials and products, purchasing, processes, premises, distribution networks, and business systems by a knowledgeable and trusted team with the authority to implement changes in procedures.
<b>Healthy Catering</b>	A healthy menu is varied and balanced, uses a range of cooking methods and includes appetising food and drink. It does not exclude or ban foods that are higher in fat, salt and free sugars or methods of cooking like deep frying. However, it does offer choice and variety.
<b>High Fat</b>	Foods that contain more than 17.5g total fat / 100g.
<b>High Salt</b>	Foods that contain more than 1.5g salt / 100g.
<b>High Saturated Fat</b>	Foods that contain more than 5g saturated fat / 100g.
<b>High Sugar</b>	Foods that contain more than 22.5g total sugars / 100g.
<b>IFM (Integrated Farm Management)</b>	A farm management approach that combines modern technology with traditional methods to improve a farm's economic, environmental, and social performance.
<b>Inclusive Dining Offer</b>	JSP 456 Vol4 Ch 2 0205: The dining offer must cater on request for all personnel irrespective of gender, race, religious belief and committed lifestyle choices. The offer shall provide nutritious and healthy foods that cater for diversity whilst also adhering to the MDRVs and MPP.
<b>IP (Integrated Production)</b>	A farming system that aims to be sustainable, profitable, and resilient. It uses a variety of techniques, including integrated pest management (IPM). IP is based on agro-ecology and a system approach that allows farmers to produce healthy fruit and vegetables, keeping the residues of pesticides, heavy metals, nitrates and other harmful substances below permissible levels.
<b>IPM (Integrated Pest Management)</b>	IPM is a sustainable approach to managing pests, weeds and diseases during agricultural production. Alternatives to chemical pesticides include: biological control (using natural enemies like insects or microorganisms), cultural practices like crop rotation and companion planting, physical methods like traps and barriers, IPM which combines multiple strategies, and using plant-based pesticides (biopesticides); all aimed at minimizing the need for synthetic chemicals while managing pest populations effectively. It can be used by all farmers, growers, and land managers <sup>4</sup> .
<b>ISO 22000:2018 Food Safety Management Systems</b>	ISO 22000 sets out the requirements for a FSMS. It maps out what an organisation needs to do to demonstrate its ability to control food safety hazards to ensure that food is safe. ISO 22000 is not recognized by GFSI benchmark requirements.

<sup>4</sup> [Integrated Pest Management \(IPM\) in farming - GOV.uk](#)

<b>JSP (Joint Services Publications)</b>	The authoritative set of policy documents that are specific to defence, material to defence outputs and have pan-Departmental applicability. They carry the necessary authority to direct and guide the relevant activity across the Department and effective assurance mechanisms to ensure compliance. This means that JSPs are issued and controlled by owners who are held accountable for the policy contained within them. JSP 456 Defence Catering Manual contains four volumes and sets out procedures, instructions and advice for Catering Management, Messing Entitlement, Food Safety and CRL.
<b>Labelling</b>	All information, including words, symbols, or images, displayed on food packaging or documents accompanying food products. The label must be permanent, easily visible, and in English. The information must be clear, easy to understand, and not misleading. Mandatory labelling information for pre-packaged foods includes the food's name, ingredients (including allergens), net quantity, country of origin, a "best before" or "use by" date or lot number and any instructions for cooking or storage or warnings.
<b>Low Fat</b>	Foods that contain 3g or less total fat / 100g.
<b>Low Saturated Fat</b>	Foods that contain 1.5g saturated fat or less / 100g.
<b>MDRVs (Military Dietary Reference Values)</b>	The MDRV's, endorsed by the Scientific Advisory Committee on Nutrition (SACN) in 2017/2020 <sup>5</sup> , are the recommended energy and macronutrient requirements for military personnel.
<b>MOD (Ministry of Defence)</b>	For the purposes of the DRF, the MOD refers to the delegated owner of the DRF - Supply Chain Governance in NAD Joint Support. Collaboration with other MOD stakeholders (including Policy, DNAS, Front Line Commands, DIO, DE&S CMO) will be co-ordinated by the SCG Requirements Manager for food.
<b>Morale Items</b>	Foods that can boost morale, such as comfort foods, known brands or foods that evoke feelings of home.
<b>MPC (Military Performance Choice)</b>	The MPC food labelling system has been developed to assist personnel to make healthier choices, which are aligned to their occupational requirements. The system is based on the nutritional quality of ingredients and cooking methods. Caterers shall use the criteria and instructions to categorise recipes and menu items as either "green" (healthier items), "amber" or "red" (unhealthier items). DPs and Catering Contractors shall enable healthy catering through the provision of a variety of suitable foods and identifying these as green, amber or red in the food catalogue.
<b>MPP (Military Performance Plates)</b>	The MPPs are based on the MDRV's and illustrate the portions of macronutrients recommended for different activity levels.
<b>Organic Food</b>	Food that is grown and processed in a way that supports animal welfare and the environment. At least 95% of ingredients shall originate from organically produced plants or animals to be called Organic. Defra is the UK's control authority for organic food which serves to manage both the certification <sup>6</sup> and labelling and advertising of organic food <sup>7</sup> .

<sup>5</sup> [SACN: reports and position statements - GOV.uk](#)

<sup>6</sup> [Organic food: approved UK control bodies - GOV.uk](#)

<sup>7</sup> [Organic food: labelling and advertising rules - GOV.uk](#)



<b>POAO (Products of Animal Origin)</b>	For the purposes of this document, POAO includes foods such as meat, fishery products, eggs and egg products, milk and milk products, honey and gelatine.
<b>PRPs (Pre-requisite Programmes)</b>	Basic practices and conditions essential for safe production, handling and provision of food. They are also known as Good Manufacturing/Hygiene Practices and are the foundations of HACCP. Examples include personal hygiene; cleaning and sanitation; pest control; training; equipment and premises; supplier approval; temperature control; packaging; calibration and technical maintenance; storage, distribution and transport; waste management; work instructions and procedures to control contamination.
<b>Primary (Sales) Packaging</b>	Packaging which constitutes a sales unit to the final user or consumer at the point of purchase.
<b>Secondary (Grouped/Bulk) Packaging</b>	Packaging which constitutes at the point of purchase a grouping of a certain number of sales units whether the latter is sold as such to the final user or consumer or whether it serves only as a means to replenish the shelves at the point of sale, and which can be removed from the product without affecting its characteristics.
<b>Tertiary (Transport) Packaging</b>	Packaging that enables handling and transport of a number of sales units or grouped/bulk packages to prevent physical handling and transport damage.
<b>Pre-packaged Food</b>	<p>Any food put into packaging before being placed on sale. Food is pre-packed when it:</p> <ul style="list-style-type: none"> <li>• is either fully or partly enclosed by the packaging</li> <li>• cannot be altered without opening or changing the packaging</li> <li>• is ready for sale</li> </ul> <p>For the purposes of this standard, all pre-packaged products that are procured on behalf of the MOD which will subsequently be offered for sale or supplied to the end user as an individually wrapped pre-packaged item must comply with products pre-packaged for direct sale (PPDS) labelling regulations<sup>8</sup>.</p>
<b>NAD (National Armaments Director) Group</b>	NAD Includes the Defence Science and Technology Laboratory, Defence Infrastructure Organisation, elements of Defence Support, DE&S and Defence Digital. This group brings together the teams tasked with providing the UK's 'national arsenal' under 1 leader. The NAD will have authority over the end-to-end acquisition process, with the oversight and levers to enable better ways of working and allow greater collaboration across defence.
<b>SCG (Supply Chain Governance)</b>	SCG is part of the NAD Group Defence Logistics & Support. It provides the Director of Joint Support with assurance and governance of the coherent, efficient and effective integration and provision of the supply chain functions that are required to provide operational level support to defence at an appropriate level of resilience against commitments.
<b>Supplier</b>	The company that provides the food product which fulfills the requirements of the contract. This is a food manufacturer/primary producer or wholesaler/retailer.
<b>Sustainable Packaging</b>	Packaging (all products made of any materials of any nature to be used for the containment, protection, handling, delivery and presentation of goods, from raw materials to processed goods, from the producer to the user or the consumer) that eliminates the use of single use plastics (a product that is made wholly or partly

<sup>8</sup> [Introduction to allergen labelling for PPDS food | Food Standards Agency](#)

	<p>from plastic and that is not conceived, designed or placed on the market to accomplish, within its life span, multiple trips or rotations by being returned to a producer for refill or re-used for the same purpose for which it was conceived; Single-use plastics bans and restrictions - GOV.UK (<a href="http://www.gov.uk">www.gov.uk</a>)) and is either bio-degradable (capable of undergoing physical, biological decomposition, such that it ultimately decomposes into carbon dioxide (CO<sub>2</sub>), biomass and water, and is recoverable through composting and anaerobic digestion) or can be re-used (any operation by which packaging, which has been conceived and designed to accomplish within its life cycle a minimum number of trips or rotations, is refilled or used for the same purpose for which it was conceived, with or without the support of auxiliary products present on the market enabling the packaging to be refilled; such reused packaging will become packaging waste when no longer subject to reuse) or recycled (the reprocessing in a production process of the waste materials for the original purpose or for other purposes including organic recycling but excluding energy recovery). A dedicated aim on reducing the amount of packaging used.</p>
<b>TACCP (Threat Assessment and Critical Control Points)</b>	<p>The systematic management of risk through the identification of threats, and the implementation of controls with respect to unauthorised access or malicious contamination and potential threats within the supply chain concentrating on people and finished products, by a knowledgeable and trusted team with the authority to implement changes in procedures. Threats are deliberately intended to cause harm and include sabotage, terrorism, extortion, counterfeiting, cyber-crime or economically motivated tampering. Further guidance can be found in PAS 96:2017 - Guide to Protecting and Defending Food and Drink from Deliberate Attack.</p>
<b>Traceability</b>	<p>Traceability relates to the ability to trace and follow a food, feed, food producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution including import, storage, transport and sale. Traceability refers to all stakeholders in the food supply chain having in place systems and procedures to identify:</p> <ol style="list-style-type: none"> <li>1. any person or business from whom they have been supplied with a food or ingredient (1 step back) and;</li> <li>2. all the other businesses to which their products have been supplied (1 step forward).</li> </ol> <p>All food products and ingredients shall be adequately labelled or identified to provide its traceability.</p>
<b>Use By Date</b>	<p>Foods that are microbiologically perishable and may pose a risk to health shall bear a "Use By" date. This is the more stringent of the two indicators of durability. It is to be noted that it is an offence to sell, or have in possession for sale, food bearing an expired "use by" date and for anyone other than the person originally responsible for applying the date mark to change it. Foods with a use by date should only be frozen by catering staff if there is guidance provided on the manufacturers label for this practice.</p>



<b>VACCP (Vulnerability Assessment and Critical Control Points):</b>	The systematic management of risk through the evaluation of vulnerabilities and the implementation of controls with respect to vulnerability assessments for high-risk ingredients, horizon scanning to identify clues and actionable intelligence from historical and emerging data, verifying supplier certification and batch authenticity and ensuring full traceability for all food products (1 step forward and 1 step back), by a knowledgeable and trusted team with the authority to implement changes in procedures. Vulnerabilities include any form of dishonest conduct that detrimentally have an effect the quality or authenticity of food and adulteration of the supply chain. This is also called food fraud for economic gain and is achieved through substitution, adulteration, dilution or concealment.
<b>Vegan</b>	Food free from all products of animal origin including meat, fish, shellfish, dairy, eggs, honey, shellac, cereal products fortified with an animal source of vitamin D3, animal gelatine.
<b>Vegetarian</b>	Food free from meat (flesh from an animal, fish or bird) and their products, which are a product of animal slaughter. Vegetarian food may contain eggs, dairy, honey and shellac.

## 2. Food Safety Management

All stakeholders in the MOD food supply chain, including the delivery partner, suppliers, contractors and internal teams are required to implement a comprehensive Food Safety Management System (FSMS) that aligns with guidance provided in Part 2 Volume 3 of JSP 456 – The Defence Catering Manual found here [JSP 456 - The Defence Catering Manual](#).

The MOD expects food suppliers to be certified to a Global Food Safety Initiative (GFSI)-recognised food safety standard<sup>9</sup> or ISO 22000 with PRPs. The HACCP system is central to ensuring food safety throughout the food supply chain and is mandated by law for inclusion in the FSMS. Given the security environment in which the MOD operates, there is an additional requirement for the inclusion of VACCP and TACCP in FSMS requirements.

## 3. Quality Assurance

All stakeholders in the MOD food supply chain, including the delivery partner, suppliers, contractors and MOD internal teams are required to validate, monitor, verify and audit processes which monitor and control food from raw ingredients to finished products, to ensure that food products meet standards and specifications set by authorities, customers, MOD policies and are supplied as fit for purpose free from critical defects.

### 3.1. Incident Management and Reporting

All stakeholders in the MOD food supply chain, including the delivery partner, suppliers, contractors and MOD internal teams shall have an incident management policy and strategy in place that will include product withdrawal, product recall procedures and a risk communication plan. Food Safety Alert Notification including Product Recall Information Notices and Withdrawal Information Notices shall be managed in accordance with industry best practice<sup>10,11</sup>. Risks to the consumer shall be assessed with a recovery plan

<sup>9</sup> [GFSI-Recognised Certification Programme Owners - MyGFSI](#)

<sup>10</sup> [Product Recalls and Alerts - GOV.uk](#)

<sup>11</sup> [Food incidents, product withdrawals and recalls | Food Standards Agency](#)

instigated. The MOD shall be kept informed of the developments made in dealing with the incident for all defects.

The management of and reporting procedures for suspected outbreaks of foodborne illness are detailed in Part 2 Volume 3 of JSP 456 - The Defence Catering Manual.

### 3.2. Continuous Improvement

All stakeholders in the MOD food supply chain, including the delivery partner, suppliers, contractors and internal teams shall regularly review their FSMS and procurement practices to establish a continuous improvement culture. Alternative nutritional, dietary and quality standards shall not be supplied unless previously approved by the MOD and after following an agreed change management process.

Contracts need to be inherently flexible and adaptable to enable change and all improvement initiatives shall align with, but not limited to:

- changes in Food Regulations or devolved equivalents
- updates to GBSF, JSP 456 and DRF
- developments in MOD-specific requirements, nutritional and operational demands

### 3.3. Food Import and Export

All relevant documentation associated with the importation, exportation and manufacture of food supplies shall be provided by the DP and their Contractors, copies retained as a record and made available to the MOD on request. This will include but is not restricted to Phytosanitary Certificates, Veterinary Inspection Health Certificates and evidence of provenance<sup>12</sup>.

### 3.4. Product Conformance, Sampling and Testing

Properties of the food supplied will be consistent with the DRF and samples approved by the MOD. Monitoring compliance with the DRF may involve food product testing and inspection. It is the responsibility of the Contractor or DP to verify compliance with the manufacturer's specifications, including nutritional, packaging and labelling requirements. The MOD may request and select food samples for testing or alternatively a MOD-appointed third party may be employed to undertake these monitoring activities on its behalf, where major defects are reported or to verify compliance with standards and requirements. Such an assessment will be conducted in accordance with the requirements and principles of ISO 17025. Standard reference methods or validated methods shall be used for the purpose of analysis and testing of the components for compliance to the specified requirements. The quantity of product that may be inspected and the acceptance quality level shall be determined by the MOD using British Standard 6001 -1 Sampling Procedure for Inspection by Attributes - Part 1. Products shall conform to the quality and properties of the samples approved at the time of tender for the contract, whether defined fully in this requirement or not.

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<sup>12</sup> [Guidance on importing live animals or animal products - GOV.uk](#)

Should there be any breach of a the DRF, the MOD 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. Defence also reserves its right to terminate the agreement in such circumstances.

### 3.5. Audits and Inspections

The MOD expects all stakeholders to conduct regular inspections and audits to verify adherence to food safety management systems, identifying areas of improvement, and ensure compliance with relevant food safety legislation and MOD or government specific requirements. The scope and frequency of audits will be risk-based and will depend on the nature of the food supply, the size and complexity of the supply chain, and the risk associated with the performance of the contractor and their suppliers in meeting the DRF. The MOD reserves the right to conduct independent audits and inspections of contractor or supplier premises. Audit findings shall be documented, including areas of compliance, non-conformances, corrective actions required and a follow-up timeline for addressing any non-compliance identified. These reports shall be shared with relevant stakeholders, including the MOD.

### 3.6. Training and Competency

All stakeholders in the MOD food supply chain, including the delivery partner, suppliers, contractors and internal teams shall be commensurate with and trained to the level of responsibility held within the food supply chain as outlined in Part 2 Volume 3 of JSP 456 - The Defence Catering Manual and as required by legislation.

## 4. Nutrition & Dietary Considerations

It is Government policy to support the concept of healthy eating by ensuring consumers are provided with a balanced, varied and nutritious diet. To enable this, the MOD is required to procure commodities with a nutritional content appropriate to the needs of their consumers referred to as Military Dietary Reference Values (MDRV). Contractors may also find it useful to refer to the Food Standards Agency - Nutrient and Food Based Guidelines for UK Institutions and the Armed Forces Food Based Standards (AFFBS) detailed in JSP 456 - The Defence Catering Manual. All stakeholders in the MOD food supply chain, including the delivery partner, suppliers and contractors shall offer products that will enable the MOD to provide consumers with choice and meet the demands of a healthy eating policy. To this end the DP, Contractor and Supplier shall:

1. Meet the level of salt and consider sugar and fat in products with an aim to reduce salt, sugar and saturate fat intake. Offer products with lower levels of these nutrients, where available (without detriment to the shelf-life of the products).
2. Increase fruit and vegetable consumption by offering a variety of high quality, well priced products. Chefs shall encourage consumption through creating appealing, varied, healthy, creative meals and snacks.
3. Meet the level of fibre in products with an aim to increase fibre consumption. Offer products with higher levels of fibre, where available.

4. Offer a range of food items to enable the MOD Inclusive Dining Offer to accommodate catering requests for all personnel irrespective of gender, race, religious beliefs and committed lifestyle choices. Ethnic food products, used by ethnic groups following traditional dietary practices associated with their cultural background and religious beliefs, shall 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.
5. The gluten-free items made available on Food Catalogues shall only be used to accommodate the needs of those medically diagnosed to follow a gluten-free diet.
6. Offer a range of food items that provide nutritious and healthy foods in compliance with JSP 456 - The Defence Catering Manual that caters for diversity whilst enabling healthy catering.
7. The welfare of animals is important, and due diligence shall be provided to the welfare and care of animal livestock throughout their life span including slaughter and killing; this is reinforced within the GBSF. The MOD expects compliance with the extant UK legislation appertaining to animal welfare and recognises the requirement for religious slaughter in certain circumstances; however, all animals shall be pre-stunned prior to slaughter.
8. Products, which include Mechanically Recovered Meat (MRM), Mechanically Separated Meat (MSM) or Mechanically Deboned Meat (MDM), are prohibited.
9. There are restrictions on products and ingredients prepared from Genetically Modified material as outlined in JSP 456.

## 5. Sustainability and Environmental Management

The sustainability and environmental management requirements for food suppliers within the MOD supply chain are to minimise environmental influence, ensure responsible sourcing of materials, and meet relevant environmental legislation and policies. DPs, Contractors and Suppliers shall integrate sustainable practices into their food handling, distribution, and supply chain operations to align with the MOD's commitment to environmental stewardship and with requirements of the GBSF. Annual reporting of sustainability and environmental management objectives shall be made to the MOD. To this end the DP, Contractors and Suppliers shall meet:

### 5.1. Environmental Production Standards

At least 10% of the total monetary value of primary commodity (that is, raw ingredient and the 10% is of the total monetary value and can be made up of any combination of commodities allowing the procurer flexibility to find the best solutions for their circumstances) procured shall be inspected and certified to either publicly available Integrated Production (IP) or Integrated Farm Management (IFM) standards and contain within their scope requirements that are consistent with the definition of Integrated Pest Management (IPM) contained in European Council Directive 2009/128/EC or publicly available organic standards compliant with European Council Regulation 834/2007 on organic production and labelling of organic products.

### 5.2. Energy and Resource Efficiency

Adopt energy-efficient practices throughout the production, storage, and organisation to the continual improvement of its energy performance. This

includes the use of renewable energy sources, optimised energy management in kitchen operations, warehouses and distribution centres, and reducing the carbon footprint of logistics operations.

### 5.3. Food Waste Management

Provide evidence of a systematic approach to managing and minimising the effect of waste throughout direct operations over which there is direct financial and/or operational control. This includes evidence of a continual improvement cycle of objective setting, measurement, analysis, review and the implementation of improvements actions. WRAP (Waste and Resources Action Programme) works with businesses to recommend sustainable resource management and has developed guidelines for reducing food waste and packaging waste. The MOD supports adherence to WRAP's best practice guides for food packaging and waste minimisation.

### 5.4. Sustainable Packaging and Recycling

Sustainable packaging is a critical component of the MOD's sustainability strategy. Suppliers shall reduce the environmental effect of packaging by using recyclable materials, reduced packaging sizes, and alternative packaging solutions wherever possible and without affecting shelf-life. The minimum mandatory Government Buying Standards for paper products shall apply where relevant, for example kitchen paper, napkins and cardboard cups.

ISO 14001:2015 (Environmental Management Systems) provides a framework for organisations to manage their environmental responsibilities in a systematic manner that contributes to sustainability. It concentrates on reducing environmental effect, conserving resources, and achieving environmental goals. While not a mandatory standard, the MOD recommends its voluntary adoption.

## 6. Roles and Responsibilities

Clear delineation of responsibilities ensures compliance with relevant food safety legislation, operational requirements, and quality standards.

### 6.1. MOD (Catering Policy, Supply Chain Governance, FLCs, DNAS)

The MOD holds ultimate responsibility for the food safety and quality of products supplied to its personnel.

Significant responsibilities include, but not limited to:

- Catering Policy:
  - set defence requirement direction and updates JSP 456 - The Defence Catering Manual accordingly
  - inform changes to and endorsement of updates to the DRF as part of the stakeholder community
  - determine DMR requirements with DNAS, calculate DMRs for all DFV locations and inform stakeholders of changes
- Supply Chain Governance:
  - all TLBs shall ensure that the DRF, GBSF and JSP 456 military requirements for food are included in all contracts as the standard
    - where these standards differ, the higher specification shall apply, if unsure, clarity from the MOD shall be sought
  - set and communicate clear, comprehensive user / system requirements and any relevant changes to the requirement aligned to the DRF into

- the CMO, achieved through collating and formalising the FLCs and is the only customer that issues food requirements to CMO
  - own, authorise and endorse updates to the DRF and publish extant version to gov.uk
  - where customer complaints relating to quality influences changes to the DRF, the Requirements Manager shall have full access to specifications, justification and shall make final decisions about quality standard
  - record changes and make decisions for non-compliance against the DRF and DMR drivers
  - oversight of items chosen for Food Selection Panels via the Food Product Review WG
  - kept informed and consulted via FWG
  - assure compliance with mandatory Government Buying Standard for food and catering services - GOV.UK and record change for reporting purposes
  - provide assurance of the MOD supply chain through holding all stakeholders to account for compliance with the DRF, UK Food Legislation and relevant Regulations Legislation.gov.uk; Significant regulations | Food Standards Agency
- FLCs:
- informed and consulted on changes to product ranges, legislation, policy, DMR drivers and the DRF
  - informed of and responsible for distribution and action following the issue of Electronic Safety Notices
  - inform changes to and endorsement of updates to the DRF as part of the stakeholder community
  - author and authorise updates to the Cardinal Point Specifications
  - kept informed and consulted via FWG
  - provide assurance of the MOD supply chain through holding all stakeholders to account for compliance with the DRF, JSP 456 and GBSF
- DNAS:
- provide nutrition subject matter expert support to Defence Support Policy under a tasking arrangement (expiry date 07 Aug 2026) through:
    - set defence direction by determining nutritional criteria to optimise military capability for all Service Personnel
    - determine DMR requirements with Catering Policy
    - provide assurance of the nutrition provision against the requirements outlined in JSP 456
    - inform changes to and endorsement of updates to the DRF as part of the stakeholder community

## 6.2. DIO and Other Procurement Agencies.

Significant responsibilities include:

- all TLBs and defence procurement agencies shall ensure that the DRF, GBSF and JSP 456 military requirements for food are included in all



- contracts as the standard, where these standards differ, the higher specification shall apply, if unsure, clarity from the MOD shall be sought
- provide the technical guidance and justification to assist defence to authorise and endorse updates to the DRF
  - assure that catering contractors provide menus that meet the nutrition requirements of Service Personnel (defined by the MPP) and reflect the diversity of tastes and preferences across a range of prices to suit all budgets and occasions, offering quality, choice and value for money
  - assure compliance with Government Buying Standard for food and catering services - GOV.UK and record change for reporting purposes
  - report and assure inclusion of small to medium enterprises (SMEs) for separate supply and distribution contracts; and advertise all food-related tenders to SMEs as mandated in GBSF
  - report and assure country of origin information as mandated in GBSF
  - where food is not obtained via Delivery Partner, then assurance of animal welfare requirements as set out in legislation and GBSF shall be recorded and reported, departure from contractual agreement to be managed and recorded
  - all government departments, including the MOD, shall procure food that meets the production standards taking animal welfare into account, considering ethical sourcing standards through support of fairtrade initiatives, resource efficiency and sustainability to minimise waste and environmental effect and mandatory nutritional standards outlined in the Government Buying Standard for food and catering services - GOV.UK
  - if compliance with Production Standards and Animal Welfare Standards mandated in GBSF lead to significant increases in cost (not reasonably compensated for by savings elsewhere) should Procurement teams agree with the Catering Contractor or Supplier to depart from these requirements, the justification is to be noted and recorded, decision to be signed off by the MOD
  - compliance with stringent supplier qualification criteria including compliance with food safety, quality, legality, environmental sustainability and production standards
    - procurement teams shall insist its Contractors and Suppliers submit proof of food safety certification, compliance with food legislation, knowledge of and implementation of MOD policies and standards, and a commitment to environmental sustainability
    - procurement Teams through the selected Catering Contractors, shall ensure that food is verifiable as meeting production standards by either checking that farm inspection systems meet UK standards of inspection or their equivalent, or if not, that they are subject to an independent assurance system
  - where applicable and in accordance with GBSF, demonstrate adherence to sustainable sourcing practices, such as sourcing from local and ethical suppliers, reducing carbon footprints, reducing energy consumption, and managing food and packaging waste effectively through annually reporting on their sustainability efforts

- assure that the catering contractor or food supplier shall have a written equality and diversity policy to help ensure it and its sub-contractors are compliant with employment law provisions in the UK Equality Act (2010)
- ensure that the contractor or food supplier shall have a policy in place as to carrying out its business, such as in terms of awarding subcontracts or procuring goods, in a way that is fair, open and transparent
- ensure that waste is managed in a sustainable way, including reducing, reusing, and recycling where possible
  - Systems shall implement systems to minimise waste, whether through better inventory management, waste tracking, or food donation programmes
  - Hazardous waste shall be properly handled and disposed of in an environmentally responsible manner in line with extant regulations
- where waste management is included in the contract, facilities shall be available to staff and customers for recycling cans, bottles, cardboard and plastics
- report and assure that the minimum mandatory Government Buying Standards for catering equipment apply as well as the duty under Article 6 of the Energy Efficiency Directive
  - Kitchen taps shall have flow rates of not less than 5l/min provided through either automatic shut off, screw down/lever, or spray taps; and non-flow rate elements shall meet the Enhanced Capital Allowance Scheme (ECA) Water Technology List criteria
- the minimum mandatory Government Buying Standards for paper products shall apply where relevant: e.g. kitchen paper, napkins and cardboard cups
- establish clear processes for maintaining accurate and accessible records of food safety practices, inspections and audits
- the results of audits shall be readily available to the MOD or relevant regulatory bodies for inspection
- compliance with the principles of JSP 456 - The Defence Catering Manual to enable caterers and stakeholders in the MOD supply chain to conform to its requirements
- compliance with all food legislation and related regulations, including application of HACCP principles to manage food safety hazards at all stages of the food supply chain
- conduct vulnerability assessments under VACCP to mitigate food fraud and authenticity risks, and threat assessments under TACCP to prevent intentional contamination
- implement allergen management procedures in line with the Food Information Regulations 2014, EU Regulation (EU) 1169/2011 and Natasha's Law (Pre-packaged for Direct Sale), where applicable
- provide assurance to the MOD that traceability and transparency of food products throughout the supply chain in line with General Food Law Regulation (EC) 178/2002 (1 step forwards and 1 step back) and GBSF mandatory standards are adhered to (The DP, Contractor or Supplier shall have systems in place to enable it to check and ensure authenticity of products)

### 6.3. DE&S CMO

Significant responsibilities include:



- CMO Operations:
  - assure that all parties (Army, CMO & TL) agree the forecast, to allow the DP to hit First Strike Availability targets: across Operational Ration Packs, Operational Ration Heaters, and Military Working Dog Food. Providing nutritionally compliant cost-based choice to the customer, against requirement
  - manage the delivery and challenge poor performance and identify continuous improvement for UK and Overseas food supply and ensure the Delivery Partner is providing nutritionally contractually compliant cost-based choice to the customer
  - manage contract re-lets and enable timely execution of stakeholder engagement and delivery of relevant documentation between the DP and Requirement Owners, as agreed in the Ways of Working (to be agreed)
  - provide assurance and annually report that the correct organisation, systems, processes, and resources are in place to meet the pipeline of customer demands
    - this includes knowledge of DP processes and annual assurance of audit programme, food selection panels and specification reviews scheduled vs completion per contract
  - enable and is responsible for all Requests for Information either from the DP or from the customer including task issues, parliamentary questions, Defence Information Notices, Recall/Safety Notices, and Freedom of Information requests
  - monitor DP compliance and annually report compliance for DRF/GBSF/JSP 456/DMR and manage these with the DP where non-compliance is found
  - assure reporting of changes, both temporary and permanent changes to the contract, food catalogue and requirements and report these to the MOD
  - manage temporary concessions to ensure these do not exceed a period of three months and report exceptions where these occur
  - oversight of items chosen for Food Selection Panels via the Food Product Review WG
  - assure DPs activity for managing the monthly allergen reports and core ranges issued to users
  - co-chair and manage the quarterly FWG to report customer complaints, DP performance (Management Information), audit programme fulfilment, updates to current tasking priorities, decisions for stakeholder discussion
  - compile, manage and report on Improvement Plan outcomes for all contracts as required
  - CMO Commodities and Service Finance Team and CMO Commercial to manage claims, benefit and CASPs
  - work with SCG and Joint Support Policy to ensure that policy and requirements issues and risks are addressed and that updates are, reported, and communicated
  - manage and report risks and escalate unresolved issues from the FWG to the DFSG

- CMO Commodities and Service Finance Teams
  - assure the cost of the DP activities to purchase, store and move commodities on behalf of the MOD, by checking and processing DP invoices, accounting for annual costs and managing CMO input into the MOD 10-year planning submission
- CMO Commercial:
  - assure that all TLBs and defence procurement agencies include the DRF, GBSF and JSP 456 military requirements for food into all contracts as the standard
    - Where these standards differ, the higher specification shall apply, if unsure, clarity from the MOD shall be sought
  - manage the DP contract including provision of commercial assurance through compliance with Law and Regulations set out by the relevant bodies and deal with contractual issues
  - negotiate and authorise change to the contract through commissioning, contract amendments and other new scope
    - this includes scrutinising proposals for cost and value for money to the customer, dispute resolution relating to commercial obligations, poor performance and claims of loss reported by the customer
  - monitor the incentivisation mechanism, validate any potential claims for benefit relief and negotiate bespoke incentivisation for new contract areas
  - approve and issue commercial waivers and issue authority to proceed letters
  - review statement of requirements on behalf of the customer as required
  - represent the MOD at working groups and advise the wider CMO on commercial issues

#### 6.4. Food DPs, Contractors and Suppliers

DPs, Contractors and Suppliers are responsible for purchasing food from the UK and abroad that adheres to relevant UK or equivalent regulations and standards. They shall ensure that food is safely handled, properly labelled, and meets the MOD quality standards.

The responsibility of Food DPs, Contractors and Suppliers is to identify food that will satisfy the demands of the consumer and remain fit for purpose in diverse and often austere environments. DPs and Contractors shall provide sub-contracts with Value for Money in mind without compromising quality or nutrition. Tenders with a weighted mechanism (Most Economically Advantageous tender / Best Technically Affordable Tender), rather than lowest cost compliant shall be considered. As required by GBSF, small to medium enterprises shall be included and given the opportunity for separate contracts for supply and distribution through access to all food-related tenders. DPs, Contractors and Suppliers shall demonstrate inclusion of GBSF in setting technical specifications and evaluating bids by including award criteria to reward good practice and to further stimulate investment and innovation. These standards apply throughout the life of the

contract. The contractor or food supplier shall have a policy in place as to carrying out its business, such as in terms of awarding subcontracts or procuring goods, in a way that is fair, open and transparent.

Specific responsibilities and significant obligations include:

- all TLBs and defence procurement agencies shall ensure that the DRF, GBSF and JSP 456 military requirements for food are included in all contracts as the standard
  - where these standards differ, the higher specification shall apply, if unsure, clarity from the MOD shall be sought
- provide the technical guidance and justification to assist defence to authorise and endorse updates to the DRF
- all government departments, including the MOD, shall procure food that meets the production standards taking animal welfare into account, considering ethical sourcing standards through support of fairtrade initiatives, resource efficiency and sustainability to minimise waste and environmental effect, and mandatory nutritional standards outlined in the Government Buying Standard for food and catering services - GOV.UK. DPs and their contractors and suppliers are therefore expected to supply foods in accordance with the requirements of the GBSF
- if compliance with Production Standards and Animal Welfare Standards mandated in GBSF lead to significant increases in cost (not reasonably compensated for by savings elsewhere), the DP shall agree with the Catering Contractor or Supplier to depart from this requirement with justification noted and recorded, decision to be signed off by the MOD
- compliance with stringent supplier qualification criteria including compliance with food safety, quality, legality, environmental sustainability and production standards. DP, Contractors and Suppliers shall submit proof of food safety certification, compliance with food legislation, knowledge of and implementation of MOD policies and standards, and a commitment to environmental sustainability
- DPs or Catering Contractors shall ensure that food is verifiable as meeting production standards by either checking that farm inspection systems meet UK standards of inspection or their equivalent, or if not, that they are subject to an independent assurance system
- demonstrate adherence to sustainable sourcing practices, such as sourcing from local and ethical suppliers where practicable, reducing carbon footprints, reducing energy consumption, and managing food and packaging waste effectively through annually reporting on their sustainability efforts
- assurance that the catering contractor or food supplier shall have a written equality and diversity policy to help ensure it and its sub-contractors are compliant with employment law provisions in the UK Equality Act (2010)
- establish clear processes for maintaining accurate and accessible records of food safety practices, inspections and audits
  - the results of audits shall be readily available to the MOD or relevant regulatory bodies for inspection

- compliance with the principles of JSP 456 - The Defence Catering Manual to enable caterers and stakeholders in the MOD supply chain to conform to its requirements
- assure compliance with Government Buying Standard for food and catering services - GOV.UK and record change for reporting purposes
- compliance with all food legislation and related regulations, including application of HACCP principles to manage food safety hazards at all stages of the food supply chain
- conduct vulnerability assessments under VACCP to mitigate food fraud and authenticity risks, and threat assessments under TACCP to prevent intentional contamination
  - the DP, Contractor or Supplier shall have systems in place to enable it to check and ensure authenticity of products
- assure supply chain logistics to prevent temperature abuse or contamination / tampering during storage and transit<sup>13</sup>
- manage and report change and non-compliance with legislation, GBSF, JSP 456 and DRF (including defects) this shall be done through holding up-to-date changelogs available for scrutiny by the MOD at any time and regular reporting at the FWG
- implement allergen management procedures in line with the Food Information Regulations 2014 and EU Regulation (EU) 1169/2011
- provide assurance to the MOD that traceability and transparency of food products throughout the supply chain in line with General Food Law Regulation (EC) 178/2002 (1 step forwards and 1 step back) and GBSF mandatory standards are adhered to.
- the DP and Contractor is required to retain on file a specification for each product from the supplier that will provide precise details about the product. including but not exclusively, Quantitative Ingredients Declaration (QUID), nutritional information, allergen profile, sensory profile (appearance, flavour, texture/viscosity) for specific products, grade / permitted defects for specific products, chemical product standards (pH, brix, water activity, vacuum) for specific products, shelf-life, country of origin, suitability for religious or dietary needs, storage conditions, usage conditions (dilution ratios), labelling, pack size and packaging where applicable
- the MOD shall be given access to these specifications for internal quality assessment, the specifications shall be used at the Food Selection Panel (FSP) to evaluate products that are offered, and for investigations by the MOD in response to customer complaints
  - due to the temporary nature of Operations and Exercises in remote locations, where food supply is sourced from local vendors, it is understood that it is impractical and often not possible to source product specifications for the full product range, however, the Contractor remains contractually mandated to source products that meet the requirements of the DRF as closely as possible
  - where regular exercise locations are used with consistency in the supplier base, then specifications should be held, for products that do

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<sup>13</sup> Regulation (EC) 852/2004

- not comply with the DRF they shall as a minimum meet relevant local legislation and match the minimum standards prescribed in the DRF as closely as possible
- full disclosure of products that do not comply shall be made to the MOD
- where regular exercise locations are used with consistency in the supplier base, then specifications should be kept
- provide training for staff on food safety, quality control, and compliance with applicable food safety legislation, staff responsible for handling or inspecting food products shall be trained to assess quality against DRF and ensure compliance with agreed-upon specifications
- meet agreed delivery schedules and performance standards, ensuring that food products are delivered in good condition and in compliance with all food safety and quality regulations
  - KPIs related to food safety, supplier performance, audit results, customer complaints and corrective action implementation shall be tracked and reported regularly to the MOD

#### 6.5. Logistics Providers & Supply Chain Operators

Logistics providers engaged in food storage, distribution, and transportation shall maintain the same level of food safety and compliance required of suppliers. Their responsibilities include:

- ensure food is stored and transported in compliance with HACCP, VACCP and TACCP and relevant food regulations for specific food types (fresh, chilled, frozen and ambient)
- 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
- manage the supply chain logistics to prevent temperature abuse or contamination / tampering during storage and transit<sup>13</sup>
- provide food safety documentation, including temperature records, transportation logs, and incident reports
- report and address any food safety issues or non-compliance, in coordination with the MOD and suppliers
- 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 shall 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
- make efforts to reduce their carbon footprint, particularly in logistics, transport, and storage of food products. Reporting on emissions, implementing strategies to reduce carbon impact, and working towards

sustainability goals aligned with the UK's carbon reduction targets are significant obligations

- ensure that waste is managed in a sustainable way, including reducing, reusing, and recycling where possible
  - providers and Operators shall implement systems to minimise waste, whether through better inventory management, waste tracking, or food donation programmes
  - hazardous waste shall be properly handled and disposed of in an environmentally responsible manner in line with extant regulations

## 7. Specific Shelf-Life Requirements

### 7.1. General

- the shelf-life of products is limited to the use of preservatives, refrigeration, freezing, heat treatments, aseptic packaging techniques and good manufacturing practices
- 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 MOD as outlined below
- packaging and seal integrity shall optimise shelf-life through provision of barriers that positively affect quality and safety, however, sustainability goals shall not compromise shelf-life.
- shelf-life requirements detailed in 7.2 are for delivery to the caterer
- all food products shall be appropriately labelled with the relevant dates of durability depending on the product type

### 7.2. Per Food Product

- fresh produce (fruit, vegetables, salad):
  - products shall have a minimum shelf-life of 21 days on delivery except for soft fruits, salad items and herbs which shall have a minimum shelf-life of eight days on delivery
- fruit juice:
  - long life juice shall have a minimum shelf-life of six months on delivery when stored in ambient temperatures and in accordance with the manufacturer's instructions
  - short life juice shall have a shelf-life of at least 10 days on delivery when stored at chilled temperatures and in accordance with the manufacturer's instructions
  - freshly squeezed juice shall have a shelf-life of at least three days on delivery
- bakery products:
  - fresh bread shall be no more than 24 hours old on delivery
  - fresh bakery products shall have at least half their shelf-life remaining on delivery
  - may be supplied frozen to maximise shelf-life. Where products are supplied frozen, they shall have undergone a freezing process and shall be stored and supplied in a frozen condition
- chilled perishable products:
  - product shall have the maximum possible shelf-life, but no less than three days remaining on delivery

- cheese:
  - product shall have the maximum possible shelf-life, but no less than four months remaining on delivery. Long-shelf-life cheese to be supplied wherever available
- eggs:
  - fresh and chilled liquid egg shall be no more than 7 days old on delivery, with at least 21 days shelf-life remaining
  - export and whole fresh unwashed eggs procured for BFAI shall not be marked with a BBD or the Lion Mark, BEIC requirements stipulate that eggs not displaying a BBD cannot be stamped with the British Lion trademark
    - for traceability purposes the eggs shall display the producer establishment number and the date of packing shall be clearly displayed on the outer case
- the eggs shall be stored and distributed under refrigeration at a chilled temperature of up to 7°C. Refrigeration temperatures can extend the shelf-life of eggs for at least 1 month<sup>14,15,16,17</sup>
- frozen products:
  - products shall have a minimum shelf-life of three months remaining on delivery
  - the primary packaging shall be durable, leakproof, moisture resistant and prevent freezer burn
- canned/bottled/thermally processed foods:  
products shall have a minimum shelf-life of three months remaining on delivery
- freeze-dried products:  
Products shall have a minimum shelf-life of three years remaining on delivery
- dried food products:
  - Products shall have a minimum shelf-life of three months remaining on delivery
  - moisture content shall be controlled during production and primary packaging to ensure maximum shelf-life in line with best commercial practice
- Military Working Dog Food:
  - dry dog food shall have a minimum shelf-life of three months on delivery in UK and a minimum shelf-life of six months on delivery when deployed on worldwide Exercise or Operations

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<sup>14</sup> [Yamak, U.S. et al \(2020\). The effects of storage conditions on quality changes of table eggs. \*J Consumer Protection and Food Safety\* 16:71-81.](#)

<sup>15</sup> [Saleh, G et al \(2020\). Influence of storage conditions on quality and safety of eggs collected from Lebanese farms. \*J Food Control\* 111 abstract.](#)

<sup>16</sup> [Feddern, V. et al \(2017\) Egg quality assessment at different storage conditions. \*Ciencia e Agrotecnologia\* 41\(3\):322-333](#)

<sup>17</sup> [Scientific Opinion on the public health risks of table eggs due to deterioration and development of pathogens](#)

### 7.3. Per Customer

Location/Customer	Fresh Fruit / Vegetables	Chilled / Fresh / Dairy / Bakery	Ambient / Frozen / Dried
<b>Ships &amp; Submarines</b>	Maximum possible shelf-life in excess of requirement in 7.2. 75% of fresh produce will be supplied in unripened form.	Maximum possible shelf-life in excess of requirement in 7.2	Minimum of six months shelf-life remaining at time of loading
<b>Air</b>	Maximum possible shelf-life, in excess of requirement in 7.2	Maximum possible shelf-life in excess of requirement in 7.2	shelf-life Minimum of six months shelf-life remaining at time of loading

## 8. Specific Packaging Requirements

### 8.1. General

- the products shall be supplied in commercial primary packaging of a standard that adequately protects the contents from contamination, leakage, freezer-burn (for frozen products) and physical damage, unless otherwise specified
- the standard commercial tertiary packaging used shall be sufficiently robust to ensure safe and multiple handling and provide adequate protection during storage and distribution
- corrugated layer pads shall be included where contents are fragile or damage during distribution and handling does not offer adequate protection.
- when full cartons of tertiary packaging are broken down, often referred to by the industry as splits, the individual items in secondary packaging shall be labelled in accordance with the Food Labelling and Food Information regulations
- when secondary packages of individually wrapped units used as single serve portions in primary packaging are supplied to the final consumer, then the individual units shall fully comply with labelling regulations for pre-packaged foods for direct sale
- the size and weight of the commercial outer packaging shall be such that they conform to the requirements of manual handling operations regulations
- the maximum safe height limit for pallet stacking is 5ft (1.5m)
- each of the FLCs have a varied capacity for storage, preparation and service of food products variety of pack sizes shall be supplied to accommodate these differences
- in general ships and submarines need bulk items, while air uses smaller pack sizes and more individually wrapped foods, army uses a combination of these

### 8.2. Royal Navy (RN)

The purpose of specific secondary and tertiary 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 on 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.

#### 8.2.1. Scope

The list of eligible items determined by the MOD, includes but is not limited to high volume canned foods and bulk pack sizes of rice, sugar, flour and frying oil. The Royal Navy Specific (RN SPEC) packaging shall be made available to RN vessels in the following locations: Portsmouth, Devonport, Falmouth, Faslane and Glenmallen (to support RFAs embarking deployment provisions for RN vessels).

#### 8.2.2. Quality Requirements

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 tertiary packaging so that the risk of damage to the contents and the primary packaging during multiple handling is mitigated.

### **Canned Products**

Shall be removed from their original carton, tray or stretch wrap commercial tertiary packaging and re-packed into a solid fibreboard export grade standard outer carton manufactured and constructed to provide rigidity, strength, water resistance and protection of the contents within shall be used. The specification is as follows:

- minimum grammage 880
- minimum micron thickness 1200
- burst Strength 1500 kpa
- cobb value 150 – 200 g/m<sup>2</sup>
- dimensions for the current carton used by the RN, of approximately 475mm x 315mm x 155mm, shall depend upon the size of the canned products contained within
- the construction of the carton shall be a 1-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 and include waterproof glue and stapled end joint(s)
  - the staples shall be made of rustproof metal, or shall be appropriately tinned, coppered or galvanised to prevent rusting

Canned products eligible for RN SPEC packaging include (minimum pack size 2.5kg):

- apples solid pack
- fruit cocktail
- pear halves
- peach slices
- new potatoes
- button mushrooms

- sliced carrots
- sweetcorn
- mushy peas
- processed peas
- red kidney beans
- baked beans in tomato sauce
- spaghetti in tomato sauce
- pork ravioli in tomato sauce
- whole peeled tomatoes
- chopped tomatoes
- tomato paste

**Flour and Rice**

Shall be packed directly into multi-walled paper sacks constructed to reduce or eliminate the risk of the ingress of moisture and securely sealed to prevent spillage. A pack size of 10 – 16kg depending on ship class to be supplied for flour and 5 – 20kg for rice.

**Granulated Sugar**

Shall be packed into flexible polythene bags constructed of sufficient strength and securely sealed to prevent spillage. A maximum pack size of 5kg shall be supplied.

**Frying Oil**

Shall be packed in 4 or 5 litre cans with a minimum wall thickness of 0.5mm to conform to the best commercial standard. The cans shall be of the flat top pourer construction, fitted with a robust handle and a re-closure lid.

**8.2.3. Labelling Requirements**

The RN Specific tertiary Packaging used for these products shall also be marked in English, fully legible and permanent in accordance with the requirement of the MOD to include the following:

1. Description of the Contents.
2. Quantity and Net Weight.
3. Batch or Lot Number.
4. Best Before End Date.
5. Lettering "RN SPEC".
6. Other identifying marks as requested by the MOD.

**8.3. Royal Air Force (RAF)**

A range of healthy catering provisions supplied to the RAF for In-Flight Catering shall be in primary packaging constructed of a material suitable for re-heating from frozen or chilled in a standard Aircraft Convection Oven or Microwave Oven and withstand multiple transport and storage, while offering protection to the food contents and without any degradation in appearance or quality. In addition to meals, a range of individually wrapped foods and snacks are required. Smaller pack sizes for drinks shall be supplied to comply with aircraft safety requirements.

## 8.3.1. Scope

Includes in-flight catering provision, whether for crew, Service personnel or First-Class catering.

## 8.3.2. Glossary

TERM	DEFINITION
<b>Breakfast Meal</b>	Breakfast shall include a pre-packaged entrée typically a cooked breakfast (eggs, bacon/ sausage, grilled tomatoes/mushrooms) or a continental-style meal (morning goods with cheese or cold meat). The meal shall provide at least 400kCal and 20g of protein per portion. A vegetarian option shall be made available. An instant oat pot (minimum 200kCal) with one morning good (maximum 220kCal) shall be made available on request in lieu of a breakfast meal. This is served with a yoghurt; bread roll (with butter); hot or cold beverage and condiments as part of the breakfast meal tray lay-up. First class catering will have additional needs.
<b>Box Meal</b>	The box meal shall include a sandwich consisting of two slices of bread, or one tortilla wrap or one small baguette with a protein-containing filling; a salad; a piece of whole fruit (minimum 80g) or pre-packaged individual portion fruit pot in juice/jelly where fresh fruit is not available; at least 2 (but no more than one of the same type) individually wrapped commercial type snack items (which may include only one as chocolate confectionery (maximum 200kCal)) and a bottle of water (500ml). The snack items shall provide 350 – 450kCal in total. Sugar confectionery may not be provided as part of the snack items.
<b>Cold Light Meal</b>	The cold light meal shall include a pre-packaged, ready-to-eat protein-containing light meal or savoury snacks. Suitable items include chicken skewers, jerky/biltong, houmous with dippers, instant rice/pasta/noodle pots, tuna salad (long life) and cheese & biscuits. Pastry items are not permitted. The total light meal offering shall provide 200 – 300 kCal. Savoury snacks shall contain 150 – 250kCal. First class catering will have additional needs.
<b>Cold Light Meal</b>	The Cold Crew light meal shall include a pre-packaged, ready-to-eat sandwich consisting of two slices of bread, or one tortilla wrap, or one small baguette; a protein-containing filling; and salad. The sandwich shall provide 350 – 600 kCal. First class catering will have additional needs.
<b>Hot Light Meal</b>	The hot light meal shall include a pre-packaged, ready-to-eat, reheat-able wrap/toasted sandwich/panini with a hot protein-containing filling, designed to be consumed without the need for cutlery. The light meal shall provide 350 – 600 kCal. A jacket potato with butter and protein-containing filling shall be made

	available for crew in lieu of a hot light meal. First class catering will have additional needs.
<b>Main Meal</b>	The main meal entrée shall include a pre-packaged, reheated composite meal including meat, poultry and vegetarian options. The meals shall provide at least 400 kCal and 20g of protein per portion. This is served with a bread roll (with butter); condiments; hot or cold beverage and a snack as part of the main meal tray lay-up. The meals are designed to be easily prepared and served in limited space of the aircraft galley. First class catering will have additional needs.
<b>Main Meal Salad</b>	The crew salad shall consist of a portion of protein; a portion of brown, wholegrain or wholewheat starchy foods (approximately 75g dry weight) or potato (approximately 200g); some salad and an optional dressing.
<b>Main Meal Jacket Potato</b>	The crew jacket potato shall include a whole baked potato (skin-on) with butter and a protein-containing filling
<b>Snack</b>	One or two individually wrapped portions of sweet/ savoury biscuits or breakfast biscuits or snack bars or sweet/ savoury rice cakes or savoury snacks or baked crisps or biltong/jerky or dried fruit/nuts/seeds or individual yoghurt pot portion (maximum 120kCal). The snack shall provide 150 – 250kCal in total. No more than one of the same type of snack shall be provided. The pack size, flavour and shape is not considered part of the variety of snack.

### 8.3.3. Quality Requirements

#### **Material Construction**

The containers shall be capable of withstanding freezing to -40°C and ovenable to +200°C. The containers shall be manufactured from one of the following:

1. Flexible plastic and sealed with a plastic film lid - the lid shall 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. 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.
3. Oven ready cardboard with PET or mineral coating and top seal transparent film coated Polypropylene / coextruded film made of Polyethylene Terephthalate (PET) Film.
4. Ceramic crockery dishes and plates used in First-Class Catering shall be freezable, microwavable and oven proof and be of durable, lightweight and chip-proof design.
5. Alternative container options suitable for aviation catering subject to MOD approval.

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 MOD. The MOD will determine the range and type of meals to be supplied either in plastic or metal foil containers, which shall be agreed with the contractor and incorporated into the Food Catalogue for the relevant contract.

### **Dimensions**

General in-flight meals shall meet standard commercial airline requirements. Containers shall fit to full capacity into the ovens onboard the aircraft due to time limitations for meal service.

The maximum height of ovenable containers for the RAF is 35mm.

Specific requirements for First-Class Catering are as follows:

1. Ceramic dishes used in First Class Catering:
  - Large Ceramic Dish: 16.5cm (L) X 13cm (W) X 4cm (D)
  - Medium Ceramic Dish: 11cm (L) X 11cm (W) X 3.5cm (D)
  - Small Ceramic Dish: 9cm (L) X 9cm (W) X 4.5cm (D)
  - Flat Ceramic Plate: 14.5cm X 14.5cm
2. Foil Dish: 17.7cm (L) X 11cm (W) X 3cm (D)
3. MOD owned Crockery used in First Class Catering (Envoy)
  - main meal or breakfast entrees length 14.60cm (L) X 12.12cm (W) X 3.00cm (D).

### **Fill Capacity**

The contents of any container shall not be any higher than the depth of the dish. Due consideration shall be taken to avoid fire risk from overfilling and spillage.

#### **8.3.4. Labelling Requirements**

In-flight primary packaging shall be labelled in English, fully legible and permanently attached to the food product in accordance with the requirement of the MOD. For ovenable meals, the labelling shall withstand heating without distorting the text or peeling off the container. All pre-packaged individual items of primary packaging presented to the final consumer shall be labelled to fully comply with labelling regulations for pre-packaged foods for direct sale (product name, ingredient list, allergen information). Where space allows the following information shall be provided:

1. Product Description.
2. Quantity and Net Weight.
3. Manufacturer or Product Code or Brand.
4. Production Date or Batch Number.
5. Date of Durability.
6. Ingredient List including Allergen Information.
7. Nutritional information

In addition to or as an alternative depending on the contract, allergen information shall be advised through provision of an Allergen Matrix for each flight or per six monthly Menu Cycle.

### 8.3.5. Secondary Packaging Requirements

Case Markings shall include the following:

1. Description of contents.
2. Quantity (number of meals or items) and Net Weight.
3. Manufacturer or Product Code or Brand.
4. Production Date or Batch Number.
5. Date of Durability.
6. THIS WAY UP

### 8.3.6. Tertiary Packaging Requirements

- 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 shall maximise the space within the transit cases to prevent undue movement and damage
- the plastic film lid or foil lid shall 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
- for specific allergen free meal orders, the tray, trolley and food products will be labelled to identify them from other orders and comply with labelling requirements in 8.3.4 above

## 9. Requirements by Food Category

This section is intended primarily for the Delivery Partner responsible for contracting with food suppliers. It sets out the nutrition and quality standards required for food supply contracts. For guidance on menu planning, food preparation, and service delivery, refer to JSP 456, the Armed Forces Food-Based Standards (AFFBS), and the Government Buying Standards for Food (GBSF). In the absence of local regulations, codes of practice or specific standards, the relevant extant Codex Standard applies.

### 9.1. Baking Ingredients

#### 9.1.1. Scope

Includes baking powder, bicarb, marzipan, glace cherries, flour, evaporated and condensed milk, coconut, pie fillings, sugar, gelatine, yeast, honey, cocoa powder, flavourings and essences, colourings, sweeteners.

#### 9.1.2. Relevant Regulations, Standards and Codes of Practice

- the Bread and Flour Regulations 1998
- Codex Stan 152 – Standard for Wheat Flour
- Codex Stan 153 – Standard for Maize (Corn)
- Codex Stan 170 – Standards for Pearl Millet Flour
- Codex Stan 173 – Standards for Sorghum Flour
- Codex Stan 176 – Standards for Edible Cassava Flour

- Codex Stan 178 – Standards for Durum Wheat Semolina and Durum Wheat Flour
- FAO Agricultural Services Bulletin No. 97 – Technology of the Production of edible flours and Proteins from Soybeans
- the Condensed Milk and Dried Milk (England) Regulations 2015
- Codex Stan 281 – Standard for Evaporated Milk
- Codex Stan 282 – Standard for Sweetened Condensed Milk
- Codex Stan 177 – Standard for Desiccated Coconut
- the Specified Sugar Products (England) Regulations 2003
- Codex Stan 212 - Standard for Sugars
- the Honey (England) Regulations 2015
- Codex Stan 12 – Standard for Honey
- the Cocoa and Chocolate Products (England) Regulations 2003
- Directive 2000/36/EC – Cocoa and Chocolate Products Intended for Human Consumption
- Codex Stan 87 – Standard for Chocolate and Chocolate Products
- Codex Stan 192 – General Standard for Food Additives

### 9.1.3. Glossary

TERM	DEFINITION
<b>Barbados / Muscovado sugar</b>	Unrefined cane sugar with no removal of molasses. May be blonde or dark in colour. It has a fine, sticky, moist texture and a strong flavour.
<b>Brown sugar</b>	A refined or partially refined granulated sugar with either residual or added molasses. It may be light or dark in colour depending on the type. Muscovado and demerara sugars are both types of brown sugar.
<b>Caster sugar</b>	Shall consist of a finely granulated white sugar, dry, homogenous, free flowing with a sweet characteristic taste of sugar. It shall be suitable for use as an ingredient in baking.
<b>Chickpea Flour</b>	Also called garbanzo / gram / besan flour.
<b>Cocoa Powder</b>	Obtained from cleaned, shelled, roasted cocoa beans supplied in powdered form.
<b>Cooking (Bitter-sweet or Semi-sweet) Chocolate</b>	The product shall contain 30 - 40% total cocoa solids, may contain vegetable fats and is only slightly sweetened to produce a product which is specifically made for use in baking and cooking.
<b>Demerara / Turbinado sugar</b>	Partially processed sugar which retains the naturally occurring molasses with a blonde colour and mild flavour. The texture is coarse and crunchy.
<b>Flavourings and Essences</b>	Shall be manufactured from the extraction of natural ingredients in a concentrated flavouring solution. Shall exhibit the sensory flavour and odour profile typical of the original ingredient.
<b>Flour</b>	Flour shall be freshly milled from good quality grains and cereals and manufactured in accordance with best commercial practice. The final product shall be free flowing with no evidence of lumpiness. 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. In the UK wheat flour is fortified.

<b>Food Colourings</b>	Shall be in powder or liquid form and safe to use in culinary preparations. They shall be prepared from synthetic or natural ingredients.
<b>Fruit Pie Fillings</b>	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. Shall be free from tough skins, hardened peel, immature or burnt fruits and extraneous matter, including pips and seeds in seedless varieties.
<b>Gelatine</b>	Shall be supplied in leaf or powdered form. When prepared in accordance with the manufactures' instructions, it should have a characteristic aroma, colour and flavour consistent with the product description. The product should readily melt and form a gel of required strength.
<b>Gluten-free Flour</b>	Gluten-free flour shall contain less than 20 parts per million (ppm) of gluten, and shall be labelled as such. Flours shall be made from naturally gluten-free cereals/grains including rice, sorghum, buckwheat, coconut, teff, corn, potato, quinoa, soya, millet, oats, chickpea, pea and beans.
<b>Granulated sugar</b>	The refined dry, homogenous, mid-sized, free flowing sweet sugar crystals produced from the processing of cane sugar.
<b>Honey</b>	The product shall be either of the clear or set variety. The clear honey may vary in colour from light to dark brown; be fluid or viscous and shall be free from any additives or additions. The flavour and aroma can vary depending on the plant from which it is derived. The characteristics of the honey selected shall be consistent with the product description. Clear honey shall show no evidence of crystallisation. Honey shall meet the compositional criteria outlined in Schedule 1 of the Honey (England) Regulations 2015.
<b>Icing sugar</b>	Shall consist of a very fine cohesive dry powder produced from a blend of white granulated sugar with or without cornstarch added as an anti-caking agent, it shall have a sweet characteristic taste of sugar.
<b>Instant Yeast</b>	Small yeast granules that do not need to be proofed in water and can be added directly to dry ingredients.
<b>Sweeteners</b>	The product shall be manufactured as a table-top sweetener and only contain permitted sweeteners. The granulated or powdered 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. Their intended use are as sugar replacers.
<b>Wholemeal Flour</b>	Flour shall be made from the whole product of milled and ground cleaned cereal. Wholemeal flour is exempt from fortification.



#### 9.1.4. Quality Requirements

- wheat flour, whether or not mixed with other flour, shall contain the statutory nutrients (Iron, Thiamin (Vitamin B1), Nicotinic Acid or Nicotinamide, Calcium Carbonate) in the quantity and form as defined in the UK legislation, certain exemptions are permitted, as specified in the Regulations
- 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 shall meet the standards defined by the Codex Standard
- cocoa powder shall contain a minimum cocoa butter content more than 20%, which can be fat-reduced (contain less than 20% cocoa butter)

#### 9.1.5. Nutritional Requirements

- to align with Healthy Catering principles, a variety of white, wholemeal and gluten-free flours shall be supplied, the pack size is not considered part of the variety
- in line with MOD Inclusive Dining Offer, gelatine shall be supplied as suitable for vegetarians and baking powder shall be supplied as gluten-free
- a variety of baking ingredients shall be supplied to enable healthy catering, as a minimum three flavour essence (at least vanilla and almond) and the three primary food colourings (red, yellow, blue) shall be supplied
- the minimum fruit content of pie fillings shall be 50%
- sugar free sweetener options shall be supplied
- both granulated sugar sachets (individual portions) and bulk granulated sugar for cooking shall be supplied on all ranges, a variety of other sugar types shall be provided to enable baking needs

#### 9.1.6. Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.2. Beans, Peas, Pulses

#### 9.2.1. Scope

- includes all canned and dried beans and pulses: chickpeas, butter beans, kidney beans, pinto beans, borlotti beans, baked beans, lentils, split peas, black eyed peas, mushy peas, processed peas, marrowfat peas

## 9.2.2. Relevant Regulations, Standards and Codes of Practice

- Codex Stan 145 – Standard for Canned Chestnuts
- Codex Stan 241 – Standard for Canned Bamboo Shoots
- Codex Stan 297 – Standard for Certain Canned Vegetables
- Codex Alimentarius Commission CAC/RCP 23 – Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods
- Codex Stan 171 – Standard for Certain Pulses
- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food

## 9.2.3. Glossary

TERM	DEFINITION
<b>Baked Beans in Tomato Sauce</b>	A product consisting of haricot, cannellini or equivalent beans cooked in a thick, slightly sweet tomato sauce, often seasoned with salt, Worcestershire sauce, vinegar and spices. The product is supplied canned.
<b>Beans</b>	The seeds from different plants including kidney beans, butter beans, borlotti beans, baked beans. Supplied canned or dried.
<b>Legumes</b>	A plant that bears its fruit inside a pod. This is the umbrella term for beans, peas and pulses.
<b>Peas</b>	The product shall consist of the whole dried mature seeds of the species <i>Pisum sativum</i> .
<b>Processed peas</b>	Dried peas, including marrowfat peas and mushy peas, that have been rehydrated and processed for canning. Other ingredients typically include sugar, salt and permitted colourants.
<b>Pulses</b>	The dried seeds of the legume family including lentils, chickpeas, split peas.

## 9.2.4. Quality Requirements

- the raw materials used shall be of good quality and suitable for purpose as regards variety and maturity and shall be reasonably uniform in size, colour and firmness
- canned products shall be prepared from sound fresh, frozen or dried raw materials to which water, salt and optional ingredients including sugars, herbs, spices, seasonings, vinegar, vegetable oil, tomato puree, fruit/vegetable concentrates and permitted additives have been added
  - the packing medium is dependent on the product but can include brine, juice, vinegar or flavoured sauce
  - 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
- where the flavoured sauce is tomato sauce, it shall contain at least 30% tomatoes
- moisture content shall be controlled to ensure maximum shelf-life in line with best commercial practice

#### 9.2.5. Nutritional Requirements

- to align with Healthy Catering principles, a variety of beans, peas and pulses shall be supplied to enable a vegetarian main meal option at each of Breakfast, Lunch and Dinner, the pack size is not considered part of the variety
- a range of the following canned beans, peas and pulses shall be supplied as a minimum: baked beans, kidney beans, barlotti beans, chickpeas, mushy peas
- a range of the following dried beans, peas and pulses shall be supplied as a minimum: red and green lentils, pinto beans, split peas, marrowfat peas
- beans, peas and pulses that are canned/bottled shall not exceed maximum UK current core salt targets
- at least 50% of baked beans in tomato sauce supplied are a reduced sugar and reduced salt version

#### 9.2.6. Safety Requirements

- the maximum aflatoxin content of oilseeds and cereals shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- canned products shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.3. Beverages

#### 9.3.1. Scope

Including sugar sweetened beverages and low calorie/low energy beverages whether concentrates, powdered or ready-to-drink and flavoured/unflavoured bottled water. Includes milk drinks. Excludes fruit and vegetable juices and smoothies.

#### 9.3.2. Relevant Regulations, Standards and Codes of Practice

- the Coffee Extracts and Chicory Extracts (England) Regulations 2000
- the Cocoa and Chocolate Products (England) Regulations 2003.
- Codex Stan 105 – Standard for Cocoa powders and dry mixtures of cocoa and sugar
- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods
- Directive 1999/4/EC - Coffee Extracts and Chicory Extracts
- Directive 2000/36/EC - Cocoa and Chocolate Products Intended for Human Consumption
- the Drinking Milk (England) Regulations 2008
- Directive 2009/32/EC - Extraction solvents used in the production of Foodstuffs and Food Ingredients

- the Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007
- the Natural Mineral Water, Spring Water and Bottled Drinking Water (England) (Amendment) Regulations 2018
- Council Directive 98/83/EC - Quality of Water Intended for Human Consumption
- Food Standards Agency - Guidance Notes for Bottled Drinking Water
- British Soft Drink Association - General Information
- Codex Stan 108 – Standard for Natural Mineral Waters
- Codex Stan 227 - General Standard for Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters)

### 9.3.3. Glossary

<b>TERM</b>	<b>DEFINITION</b>
<b>Bottled Water</b>	Shall be still bottled water that complies with the product description, microbiological and chemical standards, and production treatments.
<b>Coffee</b>	Shall be prepared by roasting and/or grinding coffee beans ( <i>Coffea arabica</i> or <i>Coffea robusta</i> ). Available as roasted coffee beans or ground coffee. A coffee drink/beverage is derived from brewed coffee beans or ground coffee.
<b>Drinking Yoghurt</b>	A composite milk product obtained by mixing yogurt with a liquid (milk, fruit juice or water), with or without the addition of other ingredients, to create a drink. All products shall be wholesome and have the appearance, colour, flavour and consistency typical of the product.
<b>Flavoured Milk</b>	The product shall be made with dairy or non-dairy milk that is subjected to ultra-high temperature (UHT) treatment. The drink may be sweetened with sugar or sweeteners and blended with colourings and artificial or natural flavourings.
<b>Fruit Squash</b>	The products shall consist of dilutable fruit-based drinks, including cordials that are sold in concentrate form and supplied as double strength.
<b>Hot Chocolate</b>	Shall consist of a mixture of cocoa powder, milk powder and sugars blended with other powdered ingredients to provide a dark semi sweet drink when mixed only in hot water. The fat-reduced version shall comply with the above but be produced from fat-reduced cocoa powder.
<b>Instant Premium Coffee</b>	Pure, soluble and produced exclusively by extraction from medium roasted 100% Arabica or a blend of coffee beans. Supplied as a freeze-dried or agglomerated form that can be quickly dissolved in hot water. The prepared beverage shall have a rich, strong flavour when served as a black coffee without milk or sweetener or sugar being added.
<b>Liquid Coffee Concentrates</b>	Coffee extract in liquid concentrated form used for vending machines. The quality shall be consistent with the standard prescribed above.
<b>Liquid Hot Chocolate Concentrates</b>	Chocolate extract in liquid concentrated form used for vending machines. The quality shall be consistent with the standard prescribed above.

<b>Liquid Tea Concentrates</b>	Tea extract in liquid concentrated form used for vending machines. The quality shall be consistent with the standard prescribed below.
<b>Low Calorie / Low Energy Beverages</b>	Any beverage containing less than 20kcal / 100ml and has no sugar added as an ingredient.
<b>Malt Drink Powder</b>	Instant malt drinks shall consist of a mixture of malt extract, sugars and other optional ingredients including milk powder, salt, flavourings.
<b>Powdered Drinks</b>	The product shall be free flowing and when re-constituted with water or milk shall have the taste characteristics of the named product with a mouthfeel similar to water or milk. The finished product shall be suitable to be consumed by all, with no allergenic ingredients or their derivatives present (except for those intended to be added to milk).
<b>SSB (Sugar Sweetened Beverages)</b>	Any drink, hot or cold, carbonated or non-carbonated, including milk based drinks and milk substitute drinks such as soya, almond, hemp, oat, hazelnut or rice, which contains more than 20kcal (80kJ) / 100ml energy (i.e. is not 'low energy (calorie)') and also has any sugar added to it as an ingredient (i.e. is not 'no added sugar').
<b>Tea</b>	Tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of the <i>Camellia sinensis</i> species and commonly prepared by pouring hot or boiling water over the leaves. 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 with a single teabag 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. The tea will be packed in individual tea bag form. Teabags shall be sufficiently robust to withstand tearing.

#### 9.3.4. Quality Requirements

- coffee and tea shall be supplied from known premium brands (excluding private label brands) as morale items
- both caffeinated and decaffeinated tea / coffee shall be supplied
- at least 50% of tea and coffee supplied shall be fairly traded
- instant Hot Chocolate powder shall contain a minimum of 10% cocoa powder
- instant Malt Drink powder shall contain a minimum of 20% malt extract
- fruit squash shall be supplied in at least a 1L pack size for Inflight Catering, larger pack sizes are permitted in addition
- fruit squash shall be supplied as double strength (higher fruit content)

#### 9.3.5. Nutritional Requirements

- maximum of 10% of all beverages supplied can be sugar sweetened beverages (SSB)
- at least 90% of beverages supplied are low calorie/no added sugar beverages

- any SSB that are hot or cold milk-based drinks including milk substitute drinks such as soya, almond, hemp, oat, hazelnut or rice shall contain a maximum of 300kcal / portion
- dried Beverages as consumed (incl. drinking chocolate, instant chocolate drinks, instant malted drinks, but excl. tea, coffee) shall not exceed UK current core salt targets
- pre-bottled water shall be in 500ml unit size, use sustainable packaging and be used for packed lunches only (not included in the hospitality menu)
- to align with Healthy Catering principles, a variety of beverages shall be supplied, the pack size is not considered part of the variety

#### 9.3.6. Safety Requirements

- the benchmark acrylamide content of instant coffee is 850µg / kg, for roast coffee is 400µg / kg and for coffee substitutes from cereals is 500µg/kg but from chicory is 4000µg / kg
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.4. Biscuits

#### 9.4.1. Scope

Includes breakfast biscuits, sweet biscuits, savoury biscuits, sweet or savoury rice cakes and snack bars.

#### 9.4.2. Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK
- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods

#### 9.4.3. Glossary

TERM	DEFINITION
<b>Biscuits</b>	Biscuits are usually made from flour and fat of the best commercial quality, to which may have been added sugar or certain other ingredients, baked and stored in airtight packaging. 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. May be supplied as a pre-mix or ready-to eat depending on user requirements.
<b>Biscuits or Crackers for Cheese</b>	Thin, flat, hard biscuits which can be salted or unsalted, flavoured or unflavoured.
<b>Cereal Bar</b>	A food shaped into a bar, made with various cereals including but not limited to oats, popped rice, bran flakes, wheat flakes, coconut. Nuts, fruit or chocolate may be added.

<b>Energy Bar</b>	A food shaped into a bar, made with cereals, fruit and nuts, and designed to provide energy.
<b>Fruit-based Biscuits</b>	Biscuits that contain at least 25% of their weight as fruit – which may be fresh, canned in juice, dried or frozen. This excludes fruit flavours.
<b>Protein Bar</b>	A food shaped into a bar, made with a variety of ingredients which supply high quality protein including but not limited to whole milk, soya isolates and nuts, and is designed to provide protein.
<b>Rice Cakes</b>	A thin, round, flat biscuit made from puffed rice which can be sweet or savoury, coated or uncoated. Wholegrain rice cakes are preferred.
<b>Savoury Biscuits</b>	The products shall be supplied as crackers or biscuits which can be salted or unsalted, flavoured or unflavoured, with a granular crumbly texture.
<b>Snack Bars</b>	A bar-shaped food made from a variety of ingredients including cereals, honey, nuts, fruit, coconut, chocolate and fat eaten as a snack, including cereal bars, protein bars and energy bars.
<b>Sweet Biscuits</b>	The products shall be attractive in appearance, and of good volume and shape. The textures shall be appropriate to the style of product. Enrobing chocolate or chocolate flavoured coating, and the filling in filled biscuits, shall be applied evenly to cover the surface of the biscuit. Examples include wafers, crème filled sandwich cookies, shortbread, cookies and fruit-based biscuits.

#### 9.4.4. Quality Requirements

- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages

#### 9.4.5. Nutritional Requirements

- biscuits shall be lower in saturated fat (less than 5g / 100g), where available
- where supplied in individual portion packs, biscuits shall not be supersized (more than 20g / biscuit) and shall be presented in the smallest standard single serve portion size available within the market
- biscuits (sweet and savoury) shall not exceed maximum UK current core salt targets
- a variety of cereal / energy / protein bars and biscuits for packed lunches which are individually wrapped standard commercial products with full allergen labelling shall be supplied
- protein bars shall provide a minimum of 20g protein / 100g

#### 9.4.6. Safety Requirements

- the benchmark acrylamide content of biscuits and wafers is 350µg / kg, for crackers (excl. potato based crackers) is 400µg / kg and for crispbread is 350µg / kg
- shall be free from contamination and safe for human consumption (free from critical defects)

- shall comply with the microbiological criteria for foodstuffs

## 9.5. Bread

### 9.5.1. Scope

Includes all bread and rolls: pre-packed, part-baked and freshly baked; white, brown, malted grain, wholemeal and 50:50 bread or rolls including seeded products, French bread, ciabatta, focaccia, pitta, naan, chapattis, tortillas, pizza bases (fresh and frozen), breadcrumbs.

### 9.5.2. Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods
- the Bread and Flour Regulations 1998
- Government Buying Standard for food and catering services - GOV.UK

### 9.5.3. Glossary

TERM	DEFINITION
<b>Bakers Basket</b>	A variety of mini sized fresh breads manufactured from wholemeal, white and brown flours, with or without seeds.
<b>Bread</b>	A food of any size, shape or form that 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. The products may be supplied either fresh or frozen, white and/or wholemeal in line with this standard. Sliced bread shall be thick, of good quality and manufactured in accordance with best commercial practice. May be supplied as a pre-mix or ready-to eat depending on user requirements.
<b>Bread Roll</b>	Small, round, individual portion of bread. Also known as bun, bap, cob, petit pain or barm. Rolls may be supplied either fresh or frozen and in a variety of flavours, shapes and sizes. Often eaten with butter or as an accompaniment to a meal whole or cut in half or filled with various ingredients.
<b>Breadcrumbs</b>	Bread that has been processed into flakes of varying sizes. Panko breadcrumbs are larger and flakier than fine breadcrumbs.
<b>Ciabatta / Panini</b>	A long, narrow, flat Italian bread, with a crusty surface and soft, airy interior.
<b>French Stick or Baguette</b>	A long, narrow loaf of French bread, usually with a crispy brown crust and a soft, but chewy interior.
<b>Garlic Sliced Bread</b>	Bread topped with butter or olive oil and flavoured with garlic and herbs.
<b>Hoagie</b>	A long bread roll typically used to make submarine sandwiches or subs by splitting lengthwise and filling with various fillings of choice.
<b>Naan Bread</b>	Naan is a leavened, oven-baked flatbread. The product may be plain or flavoured.
<b>Pitta Bread</b>	Flat round or oval bread made with or without a pocket.
<b>Pizza base</b>	Supplied as a thin crust pizza base either pre-baked, part-baked, with or without tomato puree, or as a premix. Wholemeal is preferred where available. Gluten-free to be made available on request.



<b>Tortilla / Wrap</b>	An unleavened Mexican bread (wrap) which is flat and round, made with flour (wheat or corn).
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#### 9.5.4. Quality Requirements

- where supplied sliced, the bread shall be thick sliced
- a variety of product sizes shall be supplied to accommodate the use of these items either as an accompaniment to a meal or as the main source of starchy carbohydrate in a meal, the pack size is not considered part of the variety
- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages
- wholemeal bread shall contain 100% wholemeal flour
- bread labelled or advertised as 'wheat germ' shall have at least 10% added processed wheat germ
- frozen products may be pre-formed but unbaked which can be freshly baked when required, or ready-to-eat and defrosted as required
- breadcrumbs 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 baking

#### 9.5.5. Nutritional Requirements

- to align with Healthy Catering principles, a variety of bread and bread rolls shall be supplied, the pack size is not considered part of the variety
- at least 50% of bread supplied contains at least 3g fibre / 100g
- at least one bread and one bread roll option supplied is gluten-free
- at least 50% of bread supplied shall not exceed maximum UK current core salt targets

#### 9.5.6. Safety Requirements

- the benchmark acrylamide content of wheat-based bread is 50µg/kg and for soft bread other than wheat-based bread is 100µg/kg
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.6. Breakfast Cereals

#### 9.6.1. Scope

All cereal/grain-based foods, usually precooked or ready-to-eat which is customarily consumed with milk or yoghurt at breakfast time. Includes sweetened or unsweetened, with or without fruit, nuts or flavourings.

## 9.6.2. Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK
- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods
- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food
- Codex Stan 201 – Standard for Oats

## 9.6.3. Glossary

TERM	DEFINITION
<b>Corn-based Cereals</b>	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.
<b>Instant Oat Pots</b>	Shall consist of wholegrain oat flakes, dried skimmed milk and sugar. Fruit or nuts may be added. Supplied in sealed sustainable packaging and fully labelled.
<b>Muesli</b>	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.
<b>Porridge</b>	The product shall be manufactured from preferably rolled oats to provide an instant porridge mix when prepared by boiling the oatmeal in water, milk, or both. Porridge manufactured from crushed or steel cut oats may be supplied as an alternative. Alternative forms of porridge such as polenta or grits are not acceptable, but regional porridge will be considered by the MOD.
<b>Rice-based Cereals</b>	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.
<b>Wheat-based Cereals</b>	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. Wheat bran may be used for appropriate products.

## 9.6.4. Quality Requirements

- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages
- moisture content shall be controlled to ensure maximum shelf-life in line with best commercial practice

## 9.6.5. Nutritional Requirements

- to align with Healthy Catering principles, a variety of at least five different breakfast cereals, muesli, granola, oats and other porridge that meet the GBSF criteria for sugar and fibre shall be supplied, the pack size is not considered part of the variety

- in addition a variety of at least another five breakfast cereals, muesli, granola, oats and other porridge shall be supplied
- at least 50% of breakfast cereals supplied shall contain at least 6g fibre / 100g and shall contain a maximum of 12.3g total sugars / 100g (10g additional allowance for dried fruit in cereal)
- individually wrapped units shall fully comply with labelling regulations for pre-packaged foods (even when supplied in bulk)

#### 9.6.6. Safety Requirements

- the benchmark acrylamide content of breakfast cereals (excl. porridge) is 300µg/kg for bran, wheat and rye grains and 150µg/kg for maize, oat, spelt, barley and rice based breakfast cereals
- the maximum aflatoxin content of products derived from cereals and processed cereal products shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.7. Cakes

#### 9.7.1. Scope

Includes all types of ambient / chilled / frozen cakes, including cake bars, slices, gateaux, muffins, brownies, doughnuts, flapjacks, Swiss rolls, iced finger buns, malt loaf and pre-mixes for these.

#### 9.7.2. Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods.

#### 9.7.3. Glossary

TERM	DEFINITION
<b>Chocolate Brownies</b>	A square or rectangular shaped piece of chocolate cake with a dense, moist texture and commonly flavoured with added chocolate pieces and nuts.
<b>Doughnuts</b>	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 ingredients. 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.
<b>Flapjack</b>	A sweet, tray-baked oat bar, most commonly made from rolled oats, butter, brown sugar and golden syrup. Can be flavoured with fruit, nuts, seeds.
<b>Gateaux</b>	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.

<b>Iced Buns</b>	Shall be prepared as a sweet bread dough usually round in shape and covered in icing. Chelsea buns are topped with caramelised currants.
<b>Malt Loaf</b>	A type of sweet leavened bread made with malt extract or malt flour as a primary ingredient. It has a chewy texture and often contains raisins. It is usually eaten sliced and spread with butter for tea.
<b>Muffins</b>	Small, round, sweet cakes, usually flavoured with fruit, nuts, chocolate or other similar ingredients (not to be confused with English Muffins).
<b>Swiss Roll</b>	A cake that has been spread with cream, jam, or chocolate and then rolled into a cylinder shape. The surface may be dusted with sugar.

#### 9.7.4. Quality Requirements

- when prepared in accordance with the manufacturer's instructions, pre-mixes shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a baked product of consistent quality, the products shall not require additional ingredients other than those recommended by the manufacture to achieve these results.
- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages

#### 9.7.5. Nutritional Requirements

- at least one cake option supplied is gluten-free
- at least one cake option supplied is lower than 5g / 100g in saturated fat
- at least 75% of cakes supplied contain a maximum of 220kcal / portion
- cakes shall not exceed maximum UK current core salt targets
- individually wrapped units shall fully comply with labelling regulations for pre-packaged foods (even when supplied in bulk)

#### 9.7.6. Safety Requirements

- the benchmark acrylamide content of baked products is 300µg / kg, except gingerbread which is 800µg / kg
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.8. Chocolate Confectionery

### 9.8.1. Scope

Includes chocolate bars, filled bars, assortments, carob, diabetic and low-calorie chocolate, seasonal products e.g. Easter eggs, chocolate produced for Christmas and Halloween.

### 9.8.2. Relevant Regulations, Standards and Codes of Practice

- the Cocoa and Chocolate Products (England) Regulations 2003
- Directive 2000/36/EC- Cocoa and chocolate products intended for human consumption
- Codex Stan 87 - Standard for Chocolate and Chocolate Products

### 9.8.3. Glossary

TERM	DEFINITION
<b>Chocolate Confectionery (Bars)</b>	Chocolate bars are products covered by a coating of a defined chocolate type, the centre of which is clearly distinct through its composition, from the external coating.
<b>Dark Chocolate</b>	The product shall contain a minimum of 54% cocoa solids

### 9.8.4. Quality Requirements

- the pack size for single serve portions shall be similar across all ranges
- the chocolate part of the coating in a chocolate bar shall make up at least 25% of the total weight of the product concerned
- chocolate confectionery shall be supplied in solid, original form (not melted and reshaped) without signs of blooming

### 9.8.5. Nutritional Requirements

- at least 75% of chocolate confectionery supplied contain a maximum of 200 kcal (maximum) per single serve portion
- at least 75% of chocolate confectionery supplied are in the smallest standard single serve portion size available within the market
- individually wrapped units shall fully comply with labelling regulations for pre-packaged foods (even when supplied in bulk)

### 9.8.6. Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.9. Condiments

### 9.9.1. Scope

All strongly flavoured seasoning or mixtures used to accompany and compliment food. Includes sauces, relishes, chutneys but excludes cooking sauces.

### 9.9.2. Relevant Regulations, Standards and Codes of Practice

- Codex Stan 160 - Standard for Mango Chutney.
- Codex Stan 306 – Standard for Chilli Sauce.
- Federation of Associations and Enterprises of Industrial Culinary Product Producers in Europe - Code of Practice for Tomato Ketchup

### 9.9.3. Glossary

TERM	DEFINITION
<b>Brown Sauce</b>	Brown Sauce shall be a homogeneous condiment sauce obtained from a varying combination of tomatoes, molasses, dates, apples, tamarind, spices, vinegar, and sometimes raisins. The taste is a balance between tart and sweet with a peppery profile similar to that of Worcestershire sauce.
<b>Light Soya Sauce</b>	Thinner in consistency and lighter in colour than Dark Soya Sauce. To be used when there is no need to colour a dish with caramel colouring, which is what dark soya contains. Do not confuse this with "Lite" soya sauce.
<b>Lite Soya Sauce</b>	Lower in salt and flavour than other soya sauce.
<b>Mustard</b>	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.
<b>Tomato Ketchup</b>	Shall be a homogeneous condiment sauce obtained either from clean, sound, ripe tomatoes from which the skin and pips have been removed, or from tomato derivatives including concentrate, with added vinegar, sugars, salt and aromatic ingredients and their extracts such as onions, spices and the allowed additives.
<b>Vinegar</b>	Vinegar is the liquid produced either by the biological process of alcoholic and/or acetous fermentation of liquids or other substances from agricultural origin (e.g. fruits, cereal grains, fruit wine, cider, distilled alcohol, malt), either by distillation of malt vinegar under reduced pressure. Plants or parts of plant, including spices and fruits, sugar, salt, honey, fruit juices may be added for flavouring purposes.

### 9.9.4. Quality Requirements

- Three pack sizes shall be supplied for tomato ketchup, and brown sauce:
  - bulk catering pack size
  - table-top pack size which shall be supplied as a known premium brand (excluding private label brands) morale item, individual units shall fully comply with labelling regulations for pre-packaged foods.

individual single serve portion pack/sachet which are DMR drivers

- tomato ketchup shall contain a minimum tomato concentrate content of 30% and may not contain fruit and vegetables other than those included in the definition, since tomato ketchup is considered a tomato-based sauce in terms of the UK food additives legislation food colours will not be used
- vinegar and mustard shall also be supplied in the three pack sizes required for tomato ketchup and brown sauce, but the table-top pack size does not have to be supplied as a known premium brand
- chutneys & relishes, including piccalilli shall consist of a blend or mixture of 45% ( $\pm 5\%$ ) fruits and/or vegetables in 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 be characteristic, homogenous and obtained from the characteristic ingredients used to create the named sauce with a sensory profile as described by the manufacturer
- the product shall be free from any sedimentation, rancidity or oxidation of oils, discolouration, off taints or abnormal flavours and foreign bodies

#### 9.9.5. Nutritional Requirements

- at least 50% of condiments supplied are reduced salt, reduced sugar, reduced fat versions

#### 9.9.6. Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.10. Convenience Foods

#### 9.10.1 Scope

Prepared and packaged to save preparation or assembly time and are easy to serve e.g. pre-cut ingredients. Convenience foods are not complete meals and can be used as accompaniments or snacks. Includes ready-made salads, sandwich fillers, pate, non-meat pies/pasties/pastries, bhaji, breaded/crumbed and battered meat & poultry and breaded/crumbed and battered fish & seafood products, battered onion rings, canapes, dim sum/gyoza, falafel, kiev, nuggets & bites, spring rolls, petit croule, pizza, quiche/savoury tart, ravioli in sauce, sandwich fillers, samosas, terrine, vol au vents.

## 9.10.2 Relevant Regulations, Standards and Codes of Practice

- the Health Security Agency - Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods Placed on the Market
- Codex Stan 166 - Standard for Quick Frozen Fish Sticks (Fish Fingers) Fish Portions and Fish Fillets Breaded or in Batter
- Codex Alimentarius CAC/RCP 52 - Code of Practice for Fish and Fishery Products

## 9.10.3 Glossary

TERM	DEFINITION
<b>Bhajis</b>	An Indian style savoury product made from chopped onions, spiced batter and deep fried.
<b>Battered, Breaded or Crumbed Meat &amp; Poultry Products</b>	<p>These products shall be prepared from poultry meat of the same quality standards as defined above.</p> <p>When coatings are used in the preparation of the product they shall be evenly applied and cover the entire surface of the product be of a uniform thickness. 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. Cooking oil used in the process shall also be of good quality vegetable oil, free from any off-flavours, odours or rancidity. When cooked in accordance with the manufacturer's instructions the 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.</p> <p>A meat or poultry pre-portion including the coating, may be of any reasonable shape, but shall meet minimum portion size or weight requirements.</p>
<b>Battered, Breaded or Crumbed Fish Products</b>	<p>These products shall be prepared from fish of the same quality standards as defined above.</p> <p>When coatings are used in the preparation of the product they shall be evenly applied and cover the entire surface of the product be of a uniform thickness. 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. Cooking oil used in the process shall also be of good quality vegetable oil, free from any off-flavours, odours or rancidity. When cooked in accordance with the manufacturer's instructions the 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.</p> <p>A fish pre-portion including the coating, may be of any reasonable shape, but shall meet minimum portion size or weight requirements.</p>
<b>Battered, Breaded and Crumbed Crustaceans</b>	The crustaceans shall not be misshapen and shall be made from whole crustaceans consistent with this standard. The coating shall be of a uniform thickness and applied to ensure that there are no enrobing defects. A



	portion including the coating, may be of any reasonable shape, weight or size. When cooked in accordance with the manufacturer's instructions the products shall be reasonably firm and have a compact texture with a crisp coating. Internally the flesh shall be tender without any evidence of breakdown, voids or disintegration.
<b>Battered Onion Rings</b>	Shall 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 a diameter of 50mm - 60mm, and blanched in edible oil or fat as necessary to achieve satisfactory colour.
<b>Canapes</b>	An assortment of plain or toasted bread or blinis topped with a savoury mixture as thaw and serve, either hot or cold.
<b>Dim Sum / Gyoza</b>	Small steamed or fried savoury dumplings filled with various fillings.
<b>Falafel</b>	Deep-fried balls or patties made from ground chickpeas or fava beans, often seasoned with herbs and spices. Popular Middle Eastern Street food.
<b>Fish Cakes</b>	Fish cakes shall be derived from traditional white fish or prawns. 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. Prawn fish cakes shall be prepared from warm-water or freshwater crustaceans that meet the quality requirements defined in the Codex Standard. The fish cake shall be of a uniform thickness and diameter. The coating shall be evenly applied and there shall be no enrobing defects.
<b>Fish Fingers</b>	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. The fish fingers shall be rectangular in shape cut from a frozen block. 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. Cooking oil used in the process shall also be of good quality vegetable oil, free from any off-flavours, odours or rancidity
<b>Kiev / Kyiv</b>	The product is made from vegetables or meat, filled with butter, herbs and garlic, coated in breadcrumbs and baked or fried until crisp and golden. Other fillings may be used.
<b>Nuggets &amp; Bites</b>	The product is made from a selection of seasoned vegetables and/or cheese, formed into a nugget shape, coated in breadcrumbs or batter and baked or fried until crisp and golden.
<b>Pancake / Spring Rolls</b>	The product consists of a crispy roll, usually deep fried, filled with a meat or vegetable filling and seasoning.
<b>Pate</b>	Pate´ will have a smooth or granular texture that is typical of the 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.
<b>Petit Crolines</b>	Frozen luxury puff pastry bite sized snacks with savoury filling.
<b>Pizza</b>	The pizza base shall be made thin crust or thick crust dough. The ingredients used in the manufacture shall be of

	a good quality and evenly distributed across the face of the pizza.
<b>Quiche / Savoury Tarts</b>	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. Products may be supplied crustless.
<b>Ravioli in Sauce</b>	The filling shall be firm and tender, encased within the ravioli pasta that shall be soft in texture whilst retaining its shape when re-heated. The sauce will have an attractive appearance, aroma, good flavour with a homogenous consistency typical of the product. If the sauce is tomato sauce, it shall contain at least 30% tomatoes.
<b>Ready-to-eat Salads &amp; Sandwich Fillers</b>	The product shall be prepared to the manufacturer's own recipe to meet the nutritional requirements below and align with healthy catering as outlined in JSP 456 - The Defence Catering Manual.
<b>Samosas</b>	An Indian style savoury product made from a small triangular shaped deep-fried pastry, filled with spiced vegetables or meat.
<b>Terrine</b>	A terrine is a loaf of aspic or gelatine with a variety of chunky ingredients including meat and vegetables delicately flavoured and cooked in a rectangular or cylindrically shaped mould.
<b>Vegetable and Vegetarian Pies / Plaits / Slices &amp; Pasties</b>	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. 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.
<b>Vol au vent</b>	Small round puff pastry cases filled with a savoury mixture, typically of meat or fish in a richly flavoured sauce.

#### 9.10.4 Quality Requirements

- 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
- the product shall be free from any rancidity or oxidation of oils, discolouration, off taints or abnormal flavours and foreign bodies
- a variety of at least three flavours of sandwich fillings shall be supplied, with at least one being suitable for vegetarians
- a variety of at least three flavours of ready-to-eat salads shall be supplied, with at least one being suitable for vegetarians
- for an average of 10 portions of crumbed, battered or breaded fillets, the minimum meat, poultry or fish content shall not be less than 50% of the declared net weight of the product
- poultry and fish burger patties should be formed into a round, flat patty, for an average of 10 burger patties the minimum poultry or fish content is 50%
- fish fingers including the coating shall weigh 60g – 80g with each stick at least 10mm thick, as an average of 10 fish fingers the minimum fish content shall not be less than 50% of the declared net weight

- as an average of 10 fish cakes the minimum fish content shall not be less than 35% of the declared net weight
- as an average of 10 portions the minimum fish / crustacean content for frozen battered/breaded/crumbed crustaceans shall be not less than 35% of the net weight of the product

#### 9.10.5 Nutritional Requirements

- at least 50% of convenience foods supplied shall not exceed maximum UK current core salt targets
- less than 25% of meat & poultry supplied is battered
- less than 25% of fish supplied is battered
- at least 75% of convenience foods shall contain less than 6g saturated fat / portion
- vegetable pies, pastries, quiche or savoury tarts shall contain a minimum protein content of 10g / portion and a minimum vegetable content of 25%
- vegetable spring rolls/samosas shall contain a minimum of 25% vegetables (excluding potato)
- vegetarian pastries containing cheese shall contain a minimum of 10% cheese

#### 9.10.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.11 Cooking Sauces

#### 9.11.1 Scope

Includes cook-in and pasta sauces, pesto and thick sauces intended to be used in smaller quantities and thick pastes intended to be used in very small quantities.

#### 9.11.2 Relevant Regulations, Standards and Codes of Practice

- Codex Stan 57 – Standard for Processed Tomato Concentrates
- Codex Stan 302 – Standard for Fish Sauce
- Codex Stan 306 – Standard for Chilli Sauce
- Codex Stan 308R – Regional Standard for Harissa Paste

#### 9.11.3 Glossary

TERM	DEFINITION
<b>Cooking &amp; Pasta Sauce</b>	Includes all cooking sauces, for example pasta sauce, curry, Mexican, Chinese, Katsu, buffalo wing et al.
<b>Thick Sauces</b>	Thick sauces are intended to be used in smaller quantities (less than 90g). Includes pesto, stir fry sauces et al.

<b>Pastes</b>	Thick pastes are intended to be used in very small quantities of 15 - 20g. Includes curry and Thai/Malay/Sri Lankan paste, harissa, chipotle, peppercorn paste, tahini, peri peri.
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#### 9.11.4 Quality Requirements

- cooking sauces, pastes and purees 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
- powdered sauces shall be free of clumping and be relatively free flowing

#### 9.11.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of cooking and pasta sauces and pastes shall be supplied and should aim to meet modern food choices and palates, the pack size is not considered part of the variety
- at least one cooking sauce supplied is a reduced fat, reduced sugar version
- at least one cooking sauce supplied is allergen free
- at least one pesto option supplied is a reduced fat version
- at least 50% of cooking sauces supplied do not exceed maximum UK current core salt targets
- at least 50% of cooking pastes supplied do not exceed maximum UK current core salt targets

#### 9.11.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.12 Dairy Products

#### 9.12.1 Scope

All types of milk, including dried, reduced fat, UHT from bovidae species and products made from these including:

- cheeses e.g. cheddar, cottage cheese, cheese spreads, Edam, stilton
- yoghurt (fruit or plain, whole milk or low-fat), or fromage fraies

Excludes milk-based sauces, custard, milk puddings, condensed / evaporated milk, cream, butter and drinks.

#### 9.12.2 Relevant Regulations, Standards and Codes of Practice

- the Cheese and Cream Regulations 1995
- the Drinking Milk (England) Regulations 2008
- Codex Stan 283 – General Standard for Cheese
- Codex Stan 262 – Standard for Mozzarella

- Codex Stan 263 – Standard for Cheddar
- Codex Stan 264 – Standard for Danbo
- Codex Stan 265 – Standard for Edam
- Codex Stan 266 – Standard for Gouda
- Codex Stan 267 – Standard for Havarti
- Codex Stan 273 – Standard for Cottage Cheese
- Codex Stan 275 – Standard for Cream Cheese
- Codex Stan 276 – Standard for Camembert
- Codex Stan 277 – Standard for Brie
- Codex Stan 278 – Standard for Extra Hard Grating Cheese
- Codex Stan 207 – Standard for Milk Powders and Cream Powder
- Codex Stan 288 – Standard for Cream and Prepared Creams
- Codex Stan 208 – Group Standards for Cheese in Brine
- Codex Stan 221 – Group Standard for Unripened Cheese
- Codex Stan 243 – Standard for Fermented Milks
- Dairy UK Provision Trade Federation – Code of Practice for Yoghurt
- Bureau of Indian Standards BIS IS 10484 – Specification for Paneer
- Codex Stan 206 – General Standard for the Use of Dairy Terms

### 9.12.3 Glossary

TERM	DEFINITION
<b>Cheese</b>	Cheese can be ripened or unripened; soft, semi-hard, hard, or extra-hard; coated with non-cheese material or uncoated; with or without rind; in brine or not; smoked or unsmoked and of varying fat contents including high fat, full fat, medium fat, partially skimmed and skimmed. The ripeness, maturity and consistency of the cheese shall be consistent with the variety.
<b>Dairy Creamer/Blend</b>	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.
<b>Dried Milk Powder</b>	The powdered product obtained by removal of water from wholly or partly skimmed milk, from cream or from a mixture of these products, through spray drying. When the product is mixed with water in accordance with the manufacturer's instructions the dried milk shall provide a smooth palatable liquid similar in colour, texture and flavour to drinking milk of a similar composition.
<b>High Fat Cheese</b>	Cheese containing more than 25g total fat / 100g.
<b>Low Fat Cheese</b>	Cheese containing 3g or less total fat / 100g.
<b>Milk</b>	Milk shall be either Whole, Semi-Skimmed or Skimmed Milk, pasteurised and supplied in a variety of formats including fresh chilled, extra life, long life UHT or dried in a variety of sizes to meet user requirements.
<b>Paneer</b>	The product obtained from cow or buffalo milk or combination thereof, by precipitation with sour milk, lactic acid, or citric acid. The product shall be characterised by a

	marble white colour, sweetish, mildly acidic taste, nutty flavour, spongy body and closely knit, smooth texture.
<b>Processed Cheese</b>	A spreadable product obtained by blending cheese milk powder, cream, emulsifiers and water to extend shelf-life. The processed cheese can be flavoured or unflavoured. The texture shall be smooth and spreadable.
<b>Yoghurt</b>	Yogurt is the acidified coagulated milk product made from milk or any combination of milk and/or products obtained from milk, in which, after pasteurisation, lactic acid has been produced within the product by the bacterial cultures <i>Lactobacillus bulgaricus</i> and/or <i>Streptococcus thermophilus</i> with which other suitable bacteria may be used. The appropriate live organisms should be viable, and abundant. Natural yogurt is a plain unsweetened product containing no added colour or other additives. Yoghurts can be flavoured or plain, with or without solid ingredients such as chocolate chips or fruit pieces, with various fat and sugar contents, in various sizes and of various shelf-life.

#### 9.12.4 Quality Requirements

##### Dairy Producer Registration & Hygiene Compliance

The FSA approves registration for producers and provides guidance on hygiene inspections and antibiotic residue testing<sup>18</sup>.

##### General

- all products shall be supplied in suitable packaging which protects the contents from desiccation, leakage and damage
- cheese and yoghurt shall contain no spoilage mould, the ripeness, maturity and consistency of the cheese shall be consistent with the variety and the demands of the customer
- the moisture content of dried milk shall be controlled to ensure maximum shelf-life in line with best commercial practice

##### Country of Origin

In line with the industry principles on country of origin information, food and catering service suppliers shall indicate the origin of dairy products either on the menu or accompanying literature. As a minimum the information shall be available to the end consumer. This requires all contractors to provide a regular, current list detailing the country of origin of all dairy products supplied. This information shall be accessible to all stakeholders.

#### 9.12.5 Nutritional Requirements

- at least 75% of milk supplied is semi-skimmed or skimmed milk
- at least 50% of hard, yellow cheese (cheddar or similar) supplied contains a maximum of 25g fat / 100g
- cheese shall not exceed maximum UK current core salt target
- At least 75% of sweetened yoghurt (including dairy alternatives) supplied are low sugar or sugar free (less than 120kcal per portion).

<sup>18</sup> [Dairy and farming | Food Standards Agency](#)

- to align with Healthy Catering principles, a variety of dairy products shall be supplied including milk, yoghurt and cheese as well as variety within each of these, the pack size is not considered part of the variety

#### 9.12.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- milk shall be heat treated and pasteurised in accordance with UK legislative requirements, the milk shall be subject to microbiological and chemical analysis during manufacture and all stages of the production process
- raw milk that has not undergone heat treatment and may contain organisms harmful to health and shall not be supplied to the MOD
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.13 Dairy Alternatives

#### 9.13.1 Scope

All types of milk, including dried, reduced fat, UHT from soya, cereals, coconut and nut-based products and products made from these. Includes non-dairy creamers, ice cream and cream. Excludes vegan mayonnaise and dressings.

#### 9.13.2 Relevant Regulations, Standards and Codes of Practice

- Codex Stan 240 - Standard for Coconut Milk and Coconut Cream

#### 9.13.3 Glossary

TERM	DEFINITION
<b>Non-dairy Creamer / Beverage Whitener</b>	Shall be manufactured from a blend of dried glucose syrup, vegetable fat and milk proteins, intended to substitute for milk or cream as an additive to coffee, tea, hot chocolate or other beverages. 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.
<b>Non-dairy Cream</b>	A plant-based alternative to traditional dairy cream, made from ingredients like vegetable oils, stabilizers, and emulsifiers, suitable for vegan diets and those with lactose intolerance or milk allergies.
<b>Vegan Cheese</b>	A category of non-dairy, plant-based cheese. Vegan cheeses range from soft fresh cheeses to aged and cultured hard grateable cheeses like plant-based Parmesan. The defining characteristic of vegan cheese is the exclusion of all animal products.

#### 9.13.4 Quality Requirements

- reduced fat coconut milk shall contain less than 10% fat

- coconut Cream shall contain a minimum of 20% fat (m/m) the fat reduced version shall contain less than 20% fat
- reduced fat coconut milk and coconut cream shall be supplied canned or powdered

#### 9.13.5 Nutritional Requirements

- reduced fat coconut milk shall be supplied
- creamed coconut (solid block) shall not be supplied, at least one dairy alternative milk and at least one dairy alternative yoghurt fortified with calcium shall be supplied

#### 9.13.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.14 Desserts & Puddings

#### 9.14.1 Scope

All types of ambient, chilled or frozen large and individual pies, tarts, flans, cheesecake, dairy desserts, ice cream, sorbet, sponge puddings, rice pudding, jam roly-poly, spotted dick, sticky toffee pudding, bread & butter pudding, trifle, crumbles, fruit fillings, powdered desserts, custards, jellies, meringues, Christmas puddings, pre-mixes.

#### 9.14.2 Relevant Regulations, Standards and Codes of Practice

- the Dairy Products (Hygiene) Regulations 1995
- European Ice Cream Association v2 2013 – Code for Edible Ices
- Ice Cream Alliance – Ice Cream Compositional Requirements

#### 9.14.3 Glossary

TERM	DEFINITION
<b>Cheesecake</b>	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. The topping shall be evenly applied. May be supplied as a pre-mix or ready-to eat depending on user requirements.
<b>Custard Powder</b>	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.
<b>Dairy Ice Cream</b>	Ice cream with a fat content consisting exclusively of milk fat. It may include other ingredients such as egg, flavouring, emulsifier or stabiliser.
<b>Frozen Yoghurt</b>	The product is a blend of ice cream and yoghurt, with additional ingredients including sugar, flavouring ingredients and permitted food additives. The content should be at least 20%.



<b>Fruit Ice</b>	Fruit Ice Lolly or Fruit Ice is reserved for products made from mainly fruit juice or puree, water and sugar but may include flavouring or colourings and have minimum fruit content for non-citrus fruits of 15% and for citrus fruits of 10%.
<b>Fruit Sorbet</b>	When reference is made to fruit, the fruit content shall be at least 20%. However, the fruit(s) content may be reduced to 15% for citrus fruits, such as lemon, orange, mandarine, tangerine, grapefruit, lime or other acidic fruit which have a thick consistency such as pineapple, banana, corossol, cherimoya, guanabana, guava, kiwi, litchi, mango, passion fruit.
<b>Ice Cream</b>	A frozen dessert that complies with compositional standards for ice cream which contains not less than 5% of fat and not less than 2.5% of milk protein. 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.
<b>Jelly Powder</b>	The jelly crystals when mixed with hot water should readily dissolve to form a liquid jelly typical of the described flavour and set to an acceptable spoonable, firm jelly. Vegetarian jelly shall be made from plant-based gelling agents and contain no animal gelatine.
<b>Milk Ice</b>	A product which contains at least 2.5% dairy fat and a minimum of 6% milk solids not fat, excluding any other fat or protein from a non-dairy source.
<b>Non-dairy Ice Cream</b>	Non-dairy ice cream 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.
<b>Vegetable Sorbet</b>	When reference is made to vegetable(s), the minimum vegetable(s) content shall be 10%.
<b>Water Ice</b>	Ice Lolly or Water Ice is a product made from mainly water and sugar but may include flavour, flavouring or colourings.

#### 9.14.4 Quality Requirements

- desserts and puddings may be supplied as a pre-mix or ready-to eat depending on user requirements
- when prepared in accordance with the manufacturer's instructions, pre-mixes shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a baked product of consistent quality, the products shall not require additional ingredients other than those recommended by the manufacture to achieve these results

#### 9.14.5 Nutritional Requirements

- half of desserts supplied contain at least 50% of their weight as fruit, which may be fresh, canned in fruit juice, dried or frozen
- at least 50% of puddings/desserts supplied contain a maximum of 220kcal / portion
- processed puddings (excl. mousses, creme caramel, jelly, rice pudding, ready-to-eat custard, custard powder) shall not exceed maximum UK current core salt targets

- at least one dessert / pudding / pre-mix option supplied is gluten-free
- at least one dessert / pudding / pre-mix option supplied is vegetarian
- at least one dessert / pudding / pre-mix option supplied is a reduced sugar version
- 50% of ice cream (dairy and non-dairy) supplied contains a maximum of 220kcal per portion

#### 9.14.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.15 Dressings, Mayonnaise & Dips

#### 9.15.1 Scope

All ambient or chilled dressings, mayonnaise and dips including vegan, reduced fat varieties, flavoured/unflavoured.

#### 9.15.2 Relevant Regulations, Standards and Codes of Practice

- Federation of Associations and Enterprises of Industrial Culinary Product Producers in Europe - Code of Practice for Mayonnaise

#### 9.15.3 Glossary

TERM	DEFINITION
<b>Dips</b>	A thick, creamy, or chunky sauce or mixture, typically served as a condiment or appetizer, into which food items like chips, crackers, or vegetables are dipped for added flavour or texture. Includes houmous.
<b>Dressing</b>	A liquid or creamy sauce typically made from oil, vinegar, herbs and spices that is poured over a salad to add flavour.
<b>Mayonnaise &amp; Salad Cream</b>	Mayonnaise and Salad Cream are smooth, thick, stable oil-in-water emulsions of vegetable oil, water, an acidifying agent and an emulsifier. Salt, sugars, flavourings, herbs and spices are optional ingredients.
<b>Salsa</b>	A spicy ready to use sauce of chopped tomatoes, onions, and peppers that is commonly served with Mexican food.

#### 9.15.4 Quality Requirements

- three pack sizes shall be supplied for mayonnaise:
  - Bulk catering pack size
  - Table-top pack size which shall be supplied as a known premium brand (excluding private label brands) morale item. Individual units shall fully comply with labelling regulations for pre-packaged foods

- Individual single serve portion pack/sachet which is a DMR driver
- the target for Fat content and Egg Yolk levels in mayonnaise should be a minimum of 50% oil and at least 1% (m/m) egg yolk
- vegan mayonnaise shall not contain egg yolk
- fat reduced/Light mayonnaise shall contain approximately half the oil expected in mayonnaise
- the fat content for Salad Cream shall be a minimum of 20% and shall be supplied as table top pack size and individual single serve pack
- 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

#### 9.15.5 Nutritional Requirements

- mayonnaise supplied in bulk catering pack size is a fat reduced version
- at least one dressing supplied is a fat reduced version
- dressings & Mayonnaise shall not exceed maximum UK current core salt targets

#### 9.15.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.16 Eggs

#### 9.16.1 Scope

Including fresh in-shell, liquid and powdered eggs, raw or cooked, scotch eggs. Excludes egg substitutes.

#### 9.16.2 Relevant Regulations, Standards and Codes of Practice

- the Eggs (Marketing Standards) Regulations 1995
- the Eggs and Chicks (England) Regulations 2009
- Commission Regulation (EC) No 589/2008 – Marketing Standards for Eggs
- Commission Regulation (EC) No 598/2008 – Marketing Standards for Eggs
- Council Directive 1999/74/EC – Minimum Standard for the Protection of Laying Hens
- British Egg Industry Council (BEIC) – Information and Guidance
- Code of Practice for Lion Eggs (BEIC)

#### 9.16.3 Glossary

TERM	DEFINITION
<b>Chilled Pasteurised Whole Egg</b>	The product is made from pasteurised liquid egg which shall be supplied chilled by undergoing a refrigeration process and be stored and maintained at a temperature of no higher than 5°C. There shall be a procedure for monitoring and recording the temperature of the products during storage and distribution.
<b>Dried Whole Egg</b>	The product obtained from a liquid egg product from which water has been removed by a drying process to give a powdered or granular product. The product shall be easily reconstituted.
<b>EMIs (Egg Marketing Inspectors)</b>	EMIs are APHA (Animal and Plant Health Agency) appointed enforcers of legislation covering the marketing of eggs <sup>19</sup> in the UK. APHA is an Executive Agency of the Department for Environment, Food and Rural Affairs and also works on behalf of the Scottish Government, Welsh Government and Food Standards Agency to safeguard animal and plant health for the benefit of people, the environment and the economy.
<b>Fresh Whole Eggs</b>	Eggs marketed as fresh 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.
<b>Frozen Pasteurised Whole Egg</b>	The product is made from pasteurised liquid egg which shall be supplied frozen by being subjected to a freezing or quick-freezing process, including deep freezing, and maintained in the frozen condition at a temperature of no higher than -18°C. There shall be a procedure for monitoring and recording the temperature of the products during storage and distribution.
<b>Pasteurised Liquid Egg</b>	The liquid product obtained from whole egg and/or egg yolk and/or egg albumen without the addition or removal of water. 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. When prepared the product shall exhibit the same properties of natural fresh eggs.

#### 9.16.4 Quality Requirements

##### Registered Producers and Packing Centres

Producers who have more than 50 poultry of any kind shall register with the Great Britain Poultry Register and those with more than 350 hens whose eggs are marketed to a registered packing centre shall register with an APHA EMI.

Packing Centres shall be approved as a food business operator by the Local Authority and be authorised by an APHA EMI to grade and pack eggs.

##### Quality/Grades

Fresh Whole Eggs - Class A, Size of at least Medium (53g up to 63g)

Frozen/Chilled/Dried Eggs – Class B

<sup>19</sup> [Eggs marketing: guidance on the legislation - GOV.UK](#)

Products of Animal Origin shall carry the relevant identification marks and comply with Egg marketing standards<sup>20,21</sup>.

#### General

- as a minimum requirement, 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 welfare standards
- eggs sourced within the UK shall comply with the requirements of the British Egg Industry Council (BEIC) – Code of Practice for Lion Eggs. Of particular importance is the requirement for individual eggs to carry a Best Before Date
- export eggs shall comply with the specific requirements outlined in section 7

#### 9.16.5 Nutritional Requirements

- a variety of eggs shall be supplied to ensure consistency of supply and cater to the needs of users including fresh, frozen, chilled and dried, the pack size is not considered part of the variety
- scotch eggs shall not exceed the maximum UK current core salt targets

#### 9.16.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.17 Fats & Oils

#### 9.17.1 Scope

Unsaturated fats containing predominantly mono and poly unsaturated fats that are liquid at room temperature including sunflower, rapeseed, soya and olive oils. Saturated fats containing predominantly saturated fats that are usually solid at room temperature including all animal fats like ghee, lard, dripping and mixtures of these as well as palm oil and coconut oil.

#### 9.17.2 Relevant Regulations, Standards and Codes of Practice

- the Olive Oil (Marketing Standards) Regulations 2014
- Commission Regulation (EEC) No 2568/91 – Characteristics of Olive Oil and Olive-Residue Oil – Method of Analysis
- Defra Olive oil: Labelling, Packaging and Inspections
- the Cheese and Cream Regulations 1995
- Dairy UK Provision Trade Federation – Code of Practice for Cream

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<sup>20</sup> [Egg marketing standards - GOV.UK](#)

<sup>21</sup> <https://www.legislation.gov.uk/eur/2008/589/contents>

- Codex Stan 19 – Standard for Edible Fats and Oils not covered by Individual Standards
- Codex Stan 33 – Standard for Olive Oils and Olive Pomace Oils
- Codex Stan 210 – Standard for Named Vegetable Oils
- Codex Stan 211 – Standard for Named Animal Fats

### 9.17.3 Glossary

TERM	DEFINITION
<b>Blended Olive Oil</b>	Obtained through blending refined olive oil or olive-pomace oil with other approved vegetable oils or virgin oils. The minimum olive oil content in blends is 20%.
<b>Double cream</b>	The cream is pourable and contains not less than 48% milk fat.
<b>Lard</b>	A semi-soft white fat traditionally obtained from animals but plant-based alternatives are available.
<b>RSPO</b>	The Roundtable on Sustainable Palm Oil is a voluntary global, non-profit organisation that bring together stakeholders from all across the palm oil value chain to develop and implement global standards for sustainable palm oil. Sustainable palm oil has been farmed, processed, distributed, and sold responsibly with strict rules that protect animals, the environment and people who live and work in oil palm producing countries.
<b>Sour Cream</b>	The product obtained from the fermentation of regular cream with lactic acid bacteria to produce a thick and creamy texture and tangy, acidic taste.
<b>Sterilised cream</b>	The cream is sterilised with a distinct caramelised flavour of pourable consistency and slightly darker cream colour and contains not less than 23% milk fat.
<b>Whipping cream</b>	The cream is pourable and contains not less than 35% milk fat.

### 9.17.4 Quality Requirements

#### General

- vegetable oils shall be manufactured from good quality raw materials
- frying oil shall be clear with no sediment, it shall exhibit no foreign or rancid flavours or odours
- frying oil shall contain an anti-foaming agent Dimethyl polydimethylsiloxane (E900a) conforming to the maximum levels permitted under UK legislation
- all palm oil (including palm kernel oil and products derived from palm oil) used for cooking and as an ingredient in food shall be sustainably produced, it shall be sourced from a RSPO (Roundtable on Sustainable Palm Oil) member that follows sustainable practices
- olive oil supplied shall be virgin, extra virgin or blended
- cream supplied shall be sterilised or when supplied fresh either whipping or double cream

#### Bottler/Marketer/Retailer/Distributor Standards

The Animal and Plant Health Agency (APHA) can inspect olive oil products, their labels or records at the premises of the above. Inspectors

may take samples to check for authenticity, check labelling compliance and traceability.

#### 9.17.5 Nutritional Requirements

- at least 50% of oils supplied are unsaturated fats
- to align with Healthy Catering principles, a variety of fats & oils shall be supplied, the pack size is not considered part of the variety

#### 9.17.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.18 Fat Spreads

#### 9.18.1 Scope

Includes butter, margarine, spreads, spreadable butter, buttermilk-enriched spreads, reduced fat varieties, salted or unsalted.

#### 9.18.2 Relevant Regulations, Standards and Codes of Practice

- the Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (England) Regulations 2008
- European Margarine Association (IMACE) – Guidelines and Information on Spreadable Fats
- Codex Stan 253 – Standard for Dairy Fat Spreads
- Codex Stan 256 – Standard for Fat Spreads and Blended Spreads
- Codex Stan 279 – Standard for Butter

#### 9.18.3 Glossary

TERM	DEFINITION
<b>Butter</b>	The product can be salted or unsalted. 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. Butter shall comply with compositional standards as prescribed in relevant regulations.
<b>Margarine</b>	Margarine is to be fortified with Vitamin A and D where supplied within or from the UK. Margarine is an emulsion principally of water and edible fats and oils, with permitted additives. The margarine shall be of uniform colour and shall possess a smooth texture with a good characteristic flavour.
<b>Vegetable Spreads</b>	Vegetable spreads 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.

	Reduced fat spreads shall be labelled accordingly and shall be of uniform colour, possess a smooth texture with a good characteristic flavour, free from any taints or rancidity.
<b>Vegetable Suet</b>	A plant-based alternative to animal suet containing vegetable oils or a blend thereof in solid, shredded form.

#### 9.18.4 Quality Requirements

- margarine shall contain a minimum fat content of 70% an option intended for baking and cooking purposes shall be supplied
- butter/margarine/fat spread portions shall be supplied and shall be individually wrapped to protect the product from contamination and physical damage

#### 9.18.5 Nutritional Requirements

- at least 50% of spreads provided are unsaturated fats
- butter and fat spreads shall not exceed maximum UK current core salt targets

#### 9.18.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.19 Fish & Seafood

#### 9.19.1 Scope

Includes all fresh/frozen/canned/dried fish and seafood whether flavoured/unflavoured, plain or in a sauce. Excludes crumbed/breaded/battered fish and seafood.

#### 9.19.2 Relevant Regulations, Standards and Codes of Practice

- the Fish Labelling Regulations 2013
- Council Regulation (EEC) No 103/76 - Marketing Standards for Certain Fresh or Chilled Fish
- Council Regulation (EC) No 2406/96 - Marketing Standards for Fishery Products
- Codex Stan 92 - Standard for Quick Frozen Shrimps or Prawns
- Codex Stan 165 - Standard for Quick Frozen Fish Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh
- Codex Stan 190 - General Standard for Quick Frozen Fish Fillets
- Codex Stan 311 – Standards for Smoked Fish, Smoke-flavour Fish and Smoke-Dried Fish
- Codex Alimentarius CAC/GL 31 - Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories
- Codex Stan 3 – Standard for Canned Salmon
- Codex Stan 37 – Standard for Canned Shrimps or Prawns
- Codex Stan 70 - Standard for Canned Tuna and Bonito



- Codex Stan 90 – Standard for Canned Crab Meat
- Codex Stan 94 – Standard for Canned Sardines and Sardine-type Products
- Codex Stan 167 – Standard for Salted Fish and Dried Salted Fish
- Council Regulation (EEC) No 1536/92 - Marketing Standards for Preserved Tuna and Bonito
- Codex Alimentarius CAC/RCP 52 - Code of Practice for Fish and Fishery Products
- Defra - Guidance Notes on Fish Labelling Legislation
- The Seafood Guide - Guide for Chefs, Caterers and Retailers

### 9.19.3 Glossary

TERM	DEFINITION
<b>Canned Fish &amp; Seafood</b>	The fish and seafood shall comply with the requirements of this standard for each ingredient and shall be prepared from sound, eviscerated fish from which fins and heads have been removed or whole seafood. The product shall be canned in either brine, spring water or edible vegetable oils. The product may have added ingredients including mayonnaise, tomato sauce and flavourings or seasonings. Tuna shall be supplied as chunks or flakes. If the sauce is tomato sauce, it shall contain at least 30% tomatoes.
<b>Crustaceans</b>	The products shall be prepared from warm-water or freshwater species that meet the quality requirements defined in the Codex Standard. The product shall be supplied cooked and peeled (small) as well as whole, raw (large). The meat should be firm with a pleasant mild sea smell and the tail should be curled. 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.
<b>Flat Coldwater Fish Fillets</b>	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. Fillets that are derived from "spent" fish with watery textures or jellied tissues are not acceptable. 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. All portions shall be graded and prepared to ensure that the individual net weight of the fillets is consistent. Regional fish species shall be permitted.
<b>Freeze-dried Fish and Seafood</b>	The fish and seafood shall comply with the requirements of this standard for each ingredient. The product shall be freeze-dried in suitable packaging, designed to be rehydrated by the addition of hot or cold water. Inedible shells, fins and heads shall be removed prior to drying.
<b>Fish Fillets</b>	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. 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. All portions shall be graded and prepared to ensure that the individual net weight of fillets is consistent. Regional fish species shall be permitted.
<b>Fish Steaks</b>	The steaks shall be cut from round coldwater or freshwater fish consistent with the quality defined below. The steaks shall be evenly and cleanly cut and be boneless.
<b>Kipper Fillets</b>	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.
<b>Round Coldwater Fish Fillets</b>	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. 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. All portions shall be graded and prepared to ensure that the individual net weight of fillets is consistent. Regional fish species shall be permitted.
<b>Smoked Fish and Smoked Fish Fillets</b>	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. 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.
<b>Seafood</b>	For the purposes of this document, seafood includes all forms of sea life regarded as food for humans except fish. This includes molluscs and crustaceans.

#### 9.19.4 Quality Requirements

##### Vessel, Processing, Transport Standards

Operators shall comply with handling, health, labelling, packaging, storage and transport standards<sup>22</sup>.

<sup>22</sup> Regulation (EC) No 853/2004

#### Quality/Grades.

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. The MOD expects A or E.

Products of Animal Origin shall carry the relevant identification marks.

#### General

- wherever possible, fish shall be sourced responsibly and sustainably following guidance from industry, conservation organisations and the scientific community
- the colour, texture, odour and flavour shall be characteristic of good quality fish appertaining to the variety and style of product
  - the product shall be of good quality, in sound condition and free from bruises, blood spots, abnormal colours, taint, malodour, off flavours, rancidity and foreign bodies
  - 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 and should aim to meet modern food choices and palates
- all fish portions shall be supplied boneless
- the products shall be supplied either Block Frozen with an interleaved format to provide a shatter-pack, Individually Quick Frozen (IQF) or vacuum packed in commercial packaging
- the individual minimum weight of steaks and fillets shall be 140g (raw) net of glaze, glazing shall not exceed 20%
- the minimum size grading for cooked and peeled prawns shall be Small (71/90 count) and for raw, whole prawns shall be large (31/40 count), calculated by the number of prawns or shrimps per pound, glazing shall not exceed 30%
- frozen seafood mix shall contain a variety of fish and seafood
  - the mix shall be a combination of at least three of fish, mussels, squid, shrimp/prawns and surimi
  - the minimum quantity for any one component shall be 14%, except surimi which shall not exceed 14%
- fish shall be of a suitable quality for canning and from the current seasons catch, canned fish shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature

#### 9.19.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of white and oily fish shall be supplied as fresh, frozen and canned, the pack size is not considered part of the variety
- less than 25% of fish supplied shall be battered
- all fish supplied shall be sustainable with no species from the MCS Red List
- minimum portion size for pre-portioned products shall be 140g for fish and seafood and the minimum protein content per portion is 20g (minimum 14g protein / 100g)

- at least three options of fish supplied shall be oily fish. This shall be supplied in portions or sides (not block frozen)

#### 9.19.6 Safety Requirements

- the histamine content of fish shall be no more than 100mg / kg based on an average sample
- 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
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs

### 9.20 Fruit

#### 9.20.1 Scope

All fresh/frozen/canned/dried. Stone fruits include peaches, plums, nectarines, apricots and cherries. Tropical fruits include banana, passion fruit, kiwi fruit, litchi, guava, mango, papaya, pineapple. Other fruits include figs, jack fruit, quinces, melons, watermelon. Excludes fruit pie fillings.

#### 9.20.2 Relevant Regulations, Standards and Codes of Practice

- the Marketing of Fresh Horticultural Produce Regulations 2009
- Commission Implementing Regulation (EU) No 543/2011 – Fruit and Vegetables and Processed Fruit and Vegetable Sectors
- Commission Implementing Regulation (EU) No 1333/2011 – Marketing Standard for Bananas
- United Nations Economic Commission for Europe (UNECE) – Marketing Standards for Fresh Produce
- Fresh Fruit and Vegetable Marketing Standards (Defra and APHA)
- Horticultural Marketing Inspectorate – European Union Marketing Standards for Fresh Horticultural Produce – A Guide for Retailers
- Codex Alimentarius – Code of Hygienic Practice for Fresh Fruits and Vegetables
- Codex Alimentarius – Fresh Fruit and Vegetables, 1<sup>st</sup> ed, 2007
- Codex Stan 182 – Standard for Pineapples
- Codex Stan 183 – Standard for Papaya
- Codex Stan 184 – Standard for Mangoes
- Codex Stan 196 – Standard for Litchi
- Codex Stan 205 – Standard for Bananas
- Codex Stan 213 – Standard for Limes
- Codex Stan 214 – Standard for Pummelos
- Codex Stan 215 – Standard for Guavas
- Codex Stan 219 – Standard for Grapefruit
- Codex Stan 226 – Standard for Cape Gooseberry
- Codex Stan 245 – Standard for Oranges
- Codex Stan 255 – Standard for Table Grapes

- Codex Stan 299 – Standard for Apples
- Codex Stan 310 – Standard for Pomegranate
- Codex Stan 316 – Standard for Passion Fruit
- Codex Stan 338 – Standard for Kiwifruit
- Codex Stan 349 – Standard for Berry Fruits
- Codex Stan 62 – Standard for Quick Frozen Strawberries
- Codex Stan 69 – Standard for Quick Frozen Raspberries
- Codex Stan 75 – Standard for Quick Frozen Peaches
- Campden BRI – Quick Frozen Food Specifications
- Codex Stan 260 – Standard for Pickled Fruit & Vegetables
- Codex Stan 17 – Standard for Canned Apple Sauce
- Codex Stan 60 – Standard for Canned Raspberries
- Codex Stan 62 – Standard for Canned Strawberries
- Codex Stan 78 – Standard for Canned Fruit Cocktail
- Codex Stan 99 – Standard for Canned Tropical Fruit Salad
- Codex Stan 242 – Standard for Canned Stoned Fruits
- Codex Stan 254 – Standard for Certain Canned Citrus Fruits
- Codex Stan 260 – Standard for Pickled Fruits and Vegetables
- Codex Stan 319 – Standard for Certain Canned Fruits
- Codex Stan 361 – General Standard for Canned Mixed Fruits
- Campden BRI – Canned Fruit Specifications
- Codex Alimentarius Commission CAC/GL 51 - Guidelines for Packing Media for Canned Fruits
- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food.
- Codex Stan 360 – General Standard for Dried Fruits
- United Nations Economic Commission for Europe (UNECE) – Dry and Dried Produce Standards

### 9.20.3 Glossary

TERM	DEFINITION
<b>Canned fruits</b>	Shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature. Canned fruit may be packed in fruit juice or syrup (light or heavy). The raw materials shall be suitable for canning as regards variety and maturity and shall be reasonably uniform in size, colour and firmness.
<b>Dried fruits</b>	The fruit shall be properly ripened. Moisture content shall be controlled to ensure maximum shelf-life in line with best commercial practice.
<b>Frozen fruits</b>	Shall be prepared from fresh, clean, sound, ripe fruit of a firm texture individually quick frozen in accordance with best commercial practice.
<b>Fruit mince</b>	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. The fruit mince shall have a dark attractive colour, a spicy aroma, a rich spicy flavour with a blend of soft and firm coarse granular textures characteristic of the product description. A nut-free version is acceptable.

<b>Fruit purees</b>	The fruit purees are made with the edible part of the whole fruit, with or without peel, skin, seeds or pips, as appropriate, which has been reduced to a puree by being sieved or subjected to a similar process. The end product should be of smooth, consistent, thick consistency. The colour, flavour and aroma should be typical of the fruit from which the puree is prepared.
<b>Other fruits</b>	Figs, quinces, melons, watermelon
<b>Soft fruits</b>	Those kinds of fruits that easily bruise and are fragile.
<b>Stone fruits</b>	Peaches, plums, nectarines, apricots, cherries
<b>Subtropical fruits</b>	Banana, passion fruit, kiwi fruit, lichi, guava, mango, papaya, pineapple

#### 9.20.4 Quality Requirements

##### Quality/Grades.

- the quality class for fresh produce shall be EU Class 1 or Grade A equivalent
- in the absence of EU Class 1 or Grade A produce, when determined by market availability and with the MOD's approval, EU Class 2 or Grade B will be acceptable
- produce shall be fit for purpose and shall comply with the Specific Marketing Standards or General Marketing Standards enforced by the Horticultural Marketing Inspectorate (HMI) of the Rural Payments Agency (RPA)
- phytosanitary certificates will be required for fresh produce when requested by the MOD
- 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
- the quality class for dried fruit shall be Class 1

##### Portion & Size Grading.

All produce shall be uniformly size graded and shall comply with regulations. The minimum portion size of fresh or frozen fruit shall be 80g.

##### Country of Origin

- according to seasonal or commercial circumstances, produce may be home grown or imported, however, menus shall be designed to reflect the natural growing or production period for the UK, and in-season produce shall be highlighted on menus, seasonal produce shall be supplied.
- all canned products shall be of the latest season's crop in the country of origin

##### General

- mixed Dried Fruit shall contain a mixture of at least three fruits, including but not limited to raisins (maximum 60%), sultanas, currants, dates, mixed peel, diced pineapple, banana chips, cranberries and apricots. Sultanas and raisins shall be of the seedless variety
- canned fruit cocktail shall contain a mixture of at least 5 small fruits and small pieces of any variety of peaches, pears, pineapples, seedless grapes and destoned or artificial cherries
- frozen fruit shall be free flowing (up to 10% stuck together). IQF products shall be packed in polythene bags and suitably sealed, or commercially available alternatives approved by the MOD

#### 9.20.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of fresh, canned, dried and frozen fruit shall be supplied
- at least 50% of canned fruit supplied is in juice, at least three varieties of frozen fruits shall be supplied
- the following minimum range of dried fruit shall be supplied individually: sultanas, raisins, apricots, dates (pitted)

#### 9.20.6 Safety Requirements

- the maximum aflatoxin content of dried fruit and processed products thereof shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- pre-prepared fresh fruit and vegetables shall be produced, transported and stored in a chilled temperature of +4°C to +8°C
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.21 Fruit / Vegetable Juices & Smoothies

#### 9.21.1 Scope

All fruit/vegetable juices or their blends including freshly squeezed, UHT, with or without pulp/cells, nectars and smoothies.

#### 9.21.2 Relevant Regulations, Standards and Codes of Practice

- the Fruit Juices and Fruit Nectars (England) Regulations 2013
- Council Directive 2001/112/EC - Fruit Juices and Similar Products Intended for Human Consumption
- Commission Directive 2009/106/EC - Fruit Juices and Certain Similar Products Intended for Human Consumption
- Codex Stan 247 – General Standard for Fruit Juices and Nectars

#### 9.21.3 Glossary

TERM	DEFINITION
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<b>Concentrated Fruit Juice</b>	The product obtained from fruit juice by the physical removal of a specific proportion of its water content.
<b>Fruit/Vegetable Juice</b>	The juice obtained from the edible part of sound, ripe, fresh fruit with the characteristic colour, flavour and taste typical of the fruit from which it comes. Shall consist of 100% pure juice made from the flesh of fresh fruit or from concentrated fruit juice and contain no flavourings, colours, sugars, preservatives or any other added ingredients. A few minor exceptions exist to ensure that the final product is of an acceptable taste. These exceptions are very specific and are controlled by government legislation.
<b>Fresh Fruit/Vegetable Juice</b>	Fresh fruit/vegetable juices have a short shelf-life (less than 14 days) and will require refrigeration. Some may be lightly pasteurised.
<b>Fruit Juice from Concentrate</b>	The product obtained by reconstituting concentrated fruit juice with potable water, fruit purees, permitted food additives, citric acid in the form of lemon or lime juice.
<b>Smoothie</b>	A smoothie typically contains crushed fruit and vegetables, purées and juice. These combine to produce a premium, diverse product that is usually thicker than a typical fruit juice. Yoghurt and milk may be added.

#### 9.21.4 Quality Requirements

- fruit juice for drinking purposes shall be supplied as pure, 100% fruit juice

#### 9.21.5 Nutritional Requirements

- at least 50% fruit juice, vegetable juice and smoothies shall be supplied in maximum 200ml single serve packs

#### 9.21.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.22 Jams, Spreads & Preserves

#### 9.22.1 Scope

Includes all flavours of jam, jellies and preserves and nut butters, savoury and sweet spreads.

#### 9.22.2 Relevant Regulations, Standards and Codes of Practice

- The Jam and Similar Products (England) Regulations 2013
- Council Directive 2001/113/EC - Fruits Jams, Jellies, Marmalade and Sweetened Chestnut Puree Intended for Human Consumption
- Codex Stan 296 - Standard for Jams, Jellies and Marmalades

#### 9.22.3 Glossary



TERM	DEFINITION
<b>Golden Syrup</b>	The product shall be a viscous, 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. The syrup shall be clear with no evidence of crystallisation in the product.
<b>Jam, Jelly, Marmalade</b>	The product shall comply with the definition of fruit relating to fruit jams, jellies and marmalades and the minimum standards for the amount of "fruit" in jam. The fruit used as an ingredient shall be sound, free from deterioration and sufficiently ripe. The products 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.
<b>Lemon Curd</b>	The product is made from lemons blended with other ingredients to be used as a dessert spread and/or topping. 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.
<b>Peanut Butter</b>	A paste made primarily from ground dry roasted peanuts for use mainly as a sandwich spread. 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. There shall be no visible separation of an oil layer over the length of the shelf-life.
<b>Savoury Spreads</b>	The spread shall be prepared from yeast and vegetable extract or meat extracts with added seasoning. The product shall have a smooth consistency and be suitable for spreading.

#### 9.22.4 Quality Requirements

- peanut butter shall have a minimum peanut content of 90%

#### 9.22.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of spreads, jams, preserves and jellies shall be supplied, the pack size is not considered part of the variety
- to align with Healthy Catering principles, a variety of nut butters shall be supplied, the pack size is not considered part of the variety

#### 9.22.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- the maximum aflatoxin content of products derived from nuts (ground and tree) shall be complied with
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.23 Meat & Poultry

### 9.23.1 Scope

Meat' and similar specific terms like 'beef', 'lamb', 'mutton', 'pork', 'chicken', 'turkey' and 'duck' is mammal or bird skeletal muscle with natural tissue that is fit for human consumption. Excludes processed meats, offal, and breaded/crumbed/battered meat & poultry.

### 9.23.2 Relevant Regulations, Standards and Codes of Practice

- Regulation (EC) No 853/2004 - Hygiene Rules for Food of Animal Origin
- AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (2024)
- Codex Alimentarius Guidelines CAC/GL 24-1997 – General Guidelines for the Use of the Term “Halal”
- Council Directive 2008/120/EC – Minimum Standards for the Protection of Pigs
- British Meat Processors Association (BMPA) Module 1 – BMPA Pig Welfare and Slaughter
- British Meat Processors Association (BMPA) Module 2 – BMPA British Quality Assured Pork (BQAP)
- the Minced Meat and Meat Preparations (Hygiene) Regulations 1995
- the Poultry Meat (England) Regulations 2011
- the Eggs and Poultry meat (England) (Amendment) Regulations 2019
- Commission Regulation (EC) No 508/2009 – Marketing Standards for Poultry meat
- Commission Regulation (EC) No 543/2008 – Marketing Standards for Poultry meat
- Defra – Poultry Meat Quality Guide (2011)
- Defra Poultry Meat Marketing Standards

### 9.23.3 Glossary

TERM	DEFINITION
<b>AHDB (Agriculture and Horticulture Development Board)</b>	The AHDB helps to make the UK's livestock (beef, lamb, pork), dairy and agriculture (cereals, oilseeds) sectors more successful, providing market information to improve supply chain transparency and stimulating demand in the UK and export markets. AHDB is an executive non-departmental public body sponsored by Defra (Dept. for Environment, Food & Rural Affairs).
<b>BMPA (British Meat Producers Association)</b>	An association that represents the majority of companies working in the British meat industry. They provide a diverse forum for government, consumers and businesses throughout the UK, including technical and regulatory standards.
<b>Canned/Pouched Meat (solid pack or in gravy).</b>	The product shall consist of distinct cubes of trimmed meat not less than 20mm with minimal amounts of gristle and fat. The texture of the meat shall be firm and tender, not tough or stringy when re-heated.

	The product can either be manufactured as a solid pack or include a rich meat gravy. When reheated the product should have an attractive colour, aroma, and Flavour typical of the type of product and the manufacturer's description.
<b>Free Flow Frozen Minced Meat</b>	This product shall be manufactured from block frozen beef, lamb or pork 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 18 months of age in the case of beef or veal; 12 months of age in the case of lamb, mutton or goat; and six months of age in the case of pigmeat, from the original date of freezing when it is used for the manufacture of the frozen free flow minced meat product. 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.
<b>Freeze Dried Meat</b>	The beef, chicken, pork, mutton or sausage shall comply with the requirements of this standard for each ingredient. The product shall be a freeze-dried in suitable packaging, designed to be rehydrated by the addition of hot or cold water.
<b>Freezer-burn</b>	The local or area-type irreversible drying up of skin and/or flesh which may produce changes to the original colour (mostly paler); flavour and smell (flavourless or rancid) or texture (dry, spongy).
<b>Fresh Meat</b>	Meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.
<b>Fresh Minced Meat</b>	This product shall be manufactured from fresh chilled beef, lamb or pork meat of the same quality and type as specified above that has been minced. Fresh meat is meat that hasn't had any preserving process other than chilling or freezing. It includes meat that is vacuum packed or packed in a controlled atmosphere. 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.
<b>Halal</b>	This standard considers Halal meat as a 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 shall have the facilities and personnel to undertake the correct Halal slaughter of the animals. While not a requirement of traditional Halal slaughter, stunning of animals prior to slaughter is mandatory for Halal meat supplied to the MOD, whether in the UK or overseas. 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.
<b>Heifer</b>	A heifer is a young female bovine with not more than 2 permanent incisor teeth erupted.
<b>Lean Beef / Pork</b>	Beef/Pork cuts (excluding minced) containing about 4g total fat / 100g.
<b>Lean Lamb / Mutton</b>	Lamb/Mutton cuts (excluding minced) containing about 8g total fat / 100g.
<b>Meat</b>	The skeletal muscles of mammalian and bird species recognised as fit for human consumption with naturally

	included or adherent tissue (fat and connective tissue) but does not include mechanically separated meat <sup>23</sup> . Maximum limits for fat and connective tissue included as meat are legislated per animal species <sup>24</sup> .
<b>MSM (Mechanically Separated Meat)</b>	The product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.
<b>Poultry</b>	Includes domestic fowl (chicken, capon, poussin), turkeys, ducks, geese and guinea fowl.
<b>Steer</b>	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.

#### 9.23.4 General Quality Requirements

- the carcasses and finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, malodour, abnormality, off flavours and foreign bodies
- primal and sub-primal joints shall be supplied boneless, unless otherwise specified
- 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 and shall be free of freezer burn
- when thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss
- all sub-primal meat cuts shall be supplied vacuum packed, where this is not possible, the primary packaging shall be durable, leakproof, moisture resistant and securely enclose the product completely to prevent freezer burn, drip loss and allow for multiple handling
- a small range of selected Halal meats, offered to accommodate catering requests for personnel with certain religious beliefs, shall be supplied
- The majority of meat supplied shall be non-Halal
- when used in accordance with the manufacturers' instructions, freeze-dried and canned/pouched products shall have the appearance, texture, flavour and aroma consistent with the type of product and the manufacturer's description and should aim to meet modern food choices and palates

#### Slaughterhouse and Cutting Plant Standards

- places of slaughter, meat cutting plants and wholesale meat markets in the UK shall be approved by the Food Standards Agency (FSA)
- the approval process ensures the establishment meets all animal welfare, food hygiene, and structural standards<sup>25</sup>

<sup>23</sup> [The Products Containing Meat etc. \(England\) Regulations 2014](#)

<sup>24</sup> [Meat products: sell them legally in England - GOV.UK](#)

<sup>25</sup> Regulation (EC) No 853/2004

- operators shall hold a certificate of competence, or a licence issued by the FSA<sup>26,27</sup>
- products of animal origin shall carry the relevant identification marks and comply with beef & veal marketing standards and poultry meat marketing standards where relevant<sup>28,29</sup>
- poultry slaughterhouses authorised for barn-reared or free range poultry shall comply with the additional requirements characteristic to this type of farming<sup>30</sup>
- halal slaughterhouses, cutting plants and wholesale meat markets shall be registered as an approved establishment by the FSA<sup>31</sup>
- the MOD has the right to request confirmation of both the origin of the meat as well as the method of slaughter

#### Carcase Quality/Grades.

Beef/Steer/Heifer U2 to U4H or R2 to R4L (AHDB)

Lamb & Mutton E/U/R Conformation or above with 2 or 3L Fat (AHDB)

Goat GK/GC/GD/GW Fat Class 2 (Meat Standards Australia)

Pork Introscope P2 back fat probe measurement not greater than 12mm (any other method of classification used should equate to this standard).

Poultry Whole Birds Class A; Poultry Portions Class A carcasses or downgraded Grade A carcasses (Grade B) that do not exhibit evidence of bruising, abnormality, damage, discolouration or other defects.

#### Portion Size & Protein Content

- the minimum portion size for pre-portioned meat, poultry or offal cuts is 120g raw
- the minimum protein content per portion is 20g

#### Country of Origin

- in line with the industry principles on country of origin information, food and catering service suppliers shall indicate the origin of the meat and meat products either on the menu or accompanying literature
  - as a minimum the information shall be available to the end consumer, this requires all contractors to provide a regular, current list detailing the country of origin of all meat and meat products supplied
  - this information shall be accessible to all stakeholders

#### 9.23.5 Beef Quality Requirements

##### Age

- beef which is classified as steer or heifer shall be supplied

<sup>26</sup> [Meat premises and slaughter | Food Standards Agency](#)

<sup>27</sup> [Approval of operating plants handling or processing meat - GOV.UK](#)

<sup>28</sup> [Poultry meat marketing standards - GOV.UK](#)

<sup>29</sup> [Beef and veal marketing standards - GOV.UK](#)

<sup>30</sup> [Commission Regulation \(EC\) No 543/2008 of 16 June 2008 laying down detailed rules for the application of Council Regulation \(EC\) No 1234/2007 as regards the marketing standards for poultry meat](#)

<sup>31</sup> [Approved food establishments | Food Standards Agency](#)

- 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

#### 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) 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

#### Meat Cuts

- sub-primal joints shall be prepared by the subdivision of primal joints into equal portions
- all joints shall be not less than 90% Visual Lean
- the table below details expected preparation of primal and sub-primal (individual or muscle) cuts supplied

TERM	DEFINITION
<b>Beef D-Rump</b>	The D-Rump is prepared from a Rump (AHDB Rump B002) by the removal of the Flank (or Tail) by a cut following the natural seam between the <i>M. tensor fasciae latae</i> and the <i>M. gluteus medius</i> , removing the entire Flank from the lateral surface. Aim for a weight range of 4 – 6kg.
<b>Beef Minute Steaks</b>	The steaks shall be prepared from Beef - Leg of Mutton Cut (LMC) Steaks (AHDB Code LMC B004). The steaks, cut from the primal joint across the grain of the meat, shall be rectangular in shape, cut to a uniform thickness of approximately 5mm. The steaks shall be packed in interleaved polythene layers to enable easy removal of the steaks with a bulk polythene over-wrap inside a carton. Aim for a minimum weight of 120g.
<b>Beef Rack of Ribs</b>	The rack of ribs shall consist of the intact rib bones and related intercostal meat prepared from the fore rib section, either a 4 bone rack or 2 bone mini rack short ribs. The ribs shall be supplied in an inter-leaved polythene layer pack, with bulk polythene over wrap or suitably packaged if pre-marinated.
<b>Beef Rib Eye Joint (Forequarter)</b>	The Rib Eye Joint shall be prepared from the Rib Eye Roll (ADHB Fore Rib B009) where the eye muscle is removed from the fore rib as a joint. Maximum fat thickness is 10mm. Aim for a weight range of 3 – 5kg.
<b>Beef Rump Cap Off (Rump Cap)</b>	The Rump Cap Off is prepared from a Rump (AHDB Rump B018) by removal of the cap muscle and bistro muscle. Fat level not to exceed 10mm. Aim for a weight range of 3 – 5kg.
<b>Beef Rump Steak</b>	These shall be cut from a Rump which has been prepared by removal from the silverside by square cut. The prepared steaks shall be cut from the Rump joints across the grain of the meat (AHDB Code Rump 013). Aim for a bulk pack size of 3kg.

<b>Beef Silverside</b>	The Silverside is situated lateral and caudal to the femur and attached to the <i>os coxae</i> (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 <i>M. gastrocnemius</i> . The attached cartilage and gristle (thimble) from the aitchbone end ( <i>os pubis</i> ) should be removed (AHDB Silverside B001). Aim for a primal weight range of 8 – 10kg and a sub-primal weight range of 4 – 5kg.
<b>Beef Striploin</b>	The Striploin is prepared from a 3-rib boneless sirloin (ADHB Sirloin B002) with the flank removed 40mm from the tip of the eye muscle. 25mm Backstrap is removed and fat not to exceed 10mm. Aim for a weight range of 3 – 6kg.
<b>Beef Tenderloin Side Strap Off (Fillet)</b>	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 <i>M. psoas minor</i> is removed. The Tenderloin should be trimmed to the silverskin (AHDB Fillet B001). Aim for a weight range of 1.5 – 2.5kg.
<b>Beef Topside</b>	The Topside (or inside) is situated caudal and medial to the femur and attached to the <i>os coxae</i> (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. (AHDB Topside B001). Aim for a sub-primal weight range of 3.75 – 5.25kg.
<b>Corned Beef</b>	This product shall be manufactured wholly from beef brisket cuts that have been corned, with maximum fat content of 15%. Corning of fresh meat involves the curing of the beef cut in seasoned brine. Canned corned beef involves the thermal canning process of beef cuts with salt and curing agents.
<b>Diced Beef</b>	The meat shall be prepared from various parts of the carcass and trimmed to 98% Visual Lean (AHDB Code Dice B003), with whole cubes of fat and cartilaginous tissue removed. It is then diced into approximately 20mm - 25mm cubes while frozen to produce free-flow frozen diced beef. The total fat content shall be not more than 7% when determined by a recognised laboratory method of chemical analysis.
<b>Flat Iron Steak</b>	Cut from a seam cut feather muscle, of which all fat and centre gristle are removed. The feather shall be matured for a minimum of 14 days (AHDB Chuck B013).
<b>Minced Beef</b>	Minced beef shall be produced in accordance with the AHDB standards and supplied as, free flow frozen or fresh to 90% Visual Lean (AHDB Code Mince B004). 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.
<b>T-bone Steak</b>	These shall be prepared (AHDB Sirloin B008) from the 4-vertebrae section counting from the rump with 25mm tail. A maximum of 10mm fat thickness.

#### 9.23.6 Lamb, Mutton & Goat Quality Requirements

##### 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

#### Meat Cuts

The table below details expected preparation of primal and sub-primal (individual or muscle) cuts supplied.

TERM	DEFINITION
<b>Boneless Mutton Leg</b>	The Chump On legs excluding knuckle (shank)(AHDB Leg M002), shall have all bones, associated cartilage, tendons, visible blood clots and loose fat removed. This operation shall be executed carefully to avoid unnecessary mutilation of the joint. Preferably the femur should be tunnel boned. All joints are to be prepared to provide a finished product with a minimum 90% Visual Lean. Aim for a weight range of 1.75 – 3.25kg.
<b>Lamb / Mutton Diced Boneless</b>	Prepared from a highly trimmed leg (AHDB Dice L001). 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 95% Visual Lean.
<b>Lamb Chops</b>	The chops shall be cut from loins or shoulder joint (AHDB Loin L020 or L019) and shall be supplied in the proportions in which they naturally occur and be uniform. 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. Aim for a minimum weight range of 120g.
<b>Lamb Leg</b>	All legs shall be prepared with the Chump Off (AHDB Leg L002). Tail, knuckle and excess cover fat shall be removed. Aim for a weight range of 2 – 3kg.
<b>Lamb Loin</b>	These shall be prepared according to AHDB Loin L046 standard, used mainly for functions. 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. Aim for a weight range of 1.5 – 2.75kg.
<b>Lamb Neck Fillets</b>	Prepared as fully trimmed with the yellow gristle removed and end squared (AHDB Forequarter L016). The size of the neck fillets supplied shall be within the weight range: 200g – 300g.
<b>Lamb Shank</b>	Prepared from the leg with some heel muscle attached to create a meaty shank (AHDB Leg L022). The knuckle tip is removed. The size of lamb shanks supplied shall be within the weight range: 350g – 450g.
<b>Lamb Shoulder Boneless</b>	The deboned shoulders (AHDB L007) are to be prepared to provide a finished product with a minimum 80% Visual Lean and with internal fat pockets and large gristles removed. The shoulder is to be evenly rolled to produce a compact cylindrical joint and tied securely with two or three strings or enclosed in netting. Both ends shall be trimmed square. Aim for a weight range of 1.5 – 2.5kg.
<b>Minced Lamb/Mutton</b>	Minced mutton shall be produced in accordance with AHDB standards and supplied as free flow frozen or fresh to 95%



	Visual Lean (AHDB Mince L001). 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.
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### 9.23.7 Pork Quality Requirements

#### Meat Cuts

The table below details expected preparation of primal and sub-primal (individual or muscle) cuts supplied.

TERM	DEFINITION
<b>Diced Pork</b>	The product shall be prepared from the collar, fully trimmed to 90VL (AHDB Dice Leg 4001). 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 cut into 20 – 25mm cubes.
<b>Minced Pork</b>	Minced pork shall be produced in accordance with AHDB standards and supplied as free flow frozen or fresh to 95% VL (AHDB Mince 5001). 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.
<b>Pork Belly Bone In</b>	The Belly shall be a square cut and supplied as Rind-On (AHDB Belly 1014). All flare fat shall be removed. When viewed from the shoulder end the Visual Lean shall be not less than 70%. Aim for a weight range of 3 – 4.5kg.
<b>Pork Chops</b>	The Loin shall be prepared from the rib section of the loin. Thickness approximately 20mm. Not all chops will contain a rib (AHDB 3008). Back fat shall not exceed 12mm thickness. Aim for a weight range of 170 – 190g (target 180g). The packs will contain chops in the proportions in which they naturally occur in the loin. Irregular shaped chops shall not be included.
<b>Pork Fillet Whole</b>	The whole fillet shall be supplied in accordance with AHDB 2012, with surface fat trimmed to a maximum thickness of 5mm. The fillets shall be individually vacuum packed to a weight range of 350g – 600g.
<b>Pork Leg Boneless</b>	The Pork Leg Chump-Off, Rind-On, shall be prepared and tunnel-boned carefully to avoid unnecessary mutilation of the joint. The hock shall be removed (AHDB 2001). 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. Aim for a primal weight range of 5 – 10kg and a sub-primal weight range of 2.5 – 5kg.
<b>Pork Loin Boneless Chump Off</b>	The Loin shall be prepared in the same manner as Pork Leg Chump Off. The loin shall be boned, removing the chump, fillet and internal lumber fat. The loin shall be supplied as Rindless (AHDB 1013). The boneless loins shall be packed straight, retaining their natural shape. Aim for a weight range of 4 – 7kg.
<b>Pork Loin Chump On</b>	The Bone-In Loin including the chump and fillet shall be supplied rindless (AHDB 1011). Back fat shall not exceed 10mm thickness. Aim for a primal loin weight range of 5 – 7kg.

<b>Pork Shoulder Boneless</b>	Produced from a partly deboned round shoulder with the shank left on (AHDB 2002). 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. Aim for a weight range of 4 – 6kg.
<b>Pork Spare Ribs</b>	The Spare Ribs shall consist of a rack of ribs, including soft bones/cartilage prepared from sheet boned belly pork, with the sternum removed (AHDB 3020). The pork spare ribs shall be supplied in an interleaved polythene layer pack, with bulk polythene over wrap. Can be supplied raw or cooked, with flavoured marinade. Weight Range: 160g – 200g.
<b>Pulled / Jerk Pork</b>	A method of preparing pork, usually shoulder, by slow cooking until tender and then torn or pulled into smaller bits. A “barbecue” sauce or seasoning is usually added.

### 9.23.8 Poultry Quality Requirements

#### General

- whole chickens shall be supplied without giblets at a minimum weight of 1.4kg ± 2%
- whole turkeys shall be supplied without giblets at a minimum weight of 6.0kg
- poultry portions shall be supplied as Individually Quick Frozen (IQF) to enable ease of separation for the end user
- frozen poultry shall be supplied without any signs of freezer burn
- when thawed, the meat shall be characteristic in appearance and consistent in colour with minimal drip loss (less than 5%)
- ready basted carcasses or poultry portions with added water/brine shall not be supplied unless approved by the MOD
- the minimum poultry meat content of an average of 10 breaded / crumbed portions shall not be less than 50% of the declared net weight of the product

#### Meat Cuts

The table below details expected preparation and portion quality of poultry cuts supplied.

<b>TERM</b>	<b>DEFINITION</b>
<b>Diced Chicken &amp; Turkey</b>	Prepared from white meat and provide even cube sizes approximately 20mm (+/-5mm). Cooked diced poultry meat shall retain its shape when prepared in accordance with the manufacturer’s recommendations.
<b>Minced Chicken/Turkey</b>	Shall be produced from poultry breast which has been minced into fragments or passed through a spiral screw mincer and supplied as free flow frozen or fresh. The maximum fat content is 7%, with collagen content in meat protein a maximum of 12%.
<b>Portions</b>	The portions shall be cleanly cut from the carcasses and neatly trimmed. Portions shall be as uniform as possible for the cut supplied. All portions (breasts, thighs, drumsticks, wings) shall be prepared in accordance with best commercial practice. They may be supplied plain or marinated in a cooking sauce.

<b>Whole Birds</b>	This includes the whole freshly slaughtered poultry carcase which shall be cleanly eviscerated and dressed ready for cooking.
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#### 9.23.9 Nutritional Requirements

- to align with Healthy Catering principles, a variety of red meat (beef, lamb/mutton, pork) and poultry shall be supplied
- the following cuts shall be supplied for all red meat types: mince, pieces/diced, chops or steaks and joints shall be supplied
- the following cuts shall be supplied for poultry: mince, breast fillets, portions, whole birds
- at least 50% of the meat supplied is Lean
- where provided, the minimum portion size for pre-portioned red meat, poultry is 120g raw and the minimum protein content per portion is 20g
- at least 50% of cooked uncured meat shall not exceed maximum UK current core salt targets
- less than 25% of meat & poultry supplied is battered

#### 9.23.10 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- meat and poultry shall be prepared and chilled or frozen in accordance with best commercial practice
- all frozen meat shall show the of production and date of first freezing using the words “frozen on” followed by the date, the oldest date can be used if frozen in batches
- frozen minced meat shall not be deep-frozen more than once
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.24 Morning Goods

#### 9.24.1 Scope

Yeast-raised products include bagels, croissants, fruited and non-fruited buns, hot cross buns, pain au chocolate, teacakes, brioche. Powder-raised products include waffles, pancakes, English muffins, crumpets, soda farls, scones, potato farls, wheaten bread.

#### 9.24.2 Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK
- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods

#### 9.24.3 Glossary

<b>TERM</b>	<b>DEFINITION</b>
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<b>Croissants</b>	A rich crescent-shaped flaky roll made from yeast dough but is similar in texture to puff pastry. The finished product shall be supplied frozen.
<b>English Breakfast Muffin</b>	A small, round, flat yeast-leavened bread, which is commonly sliced horizontally, toasted, and buttered. The outside surface is often dusted with polenta or cornmeal.
<b>Morning Goods</b>	Carbohydrate-based products using either yeast or powders as raising agents, typically served at breakfast.
<b>Potato Farls</b>	A round, flattened soda bread roll of Scottish or Irish origin made of oatmeal or flour and mashed potato, cut into quarters so that each piece is typically triangular in shape.
<b>Potato Scones</b>	A mixture of mashed potato and flour rolled to approximately 1cm thick rounds and cooked in a griddle pan, then cut into wedges.
<b>Soda Farls</b>	A round, flattened soda bread roll of Scottish or Irish origin made of oatmeal or flour, cut into quarters so that each piece is typically triangular in shape.
<b>Tea Cakes (Fruited)</b>	A flat cake made from a yeast dough with raisins added, usually eaten toasted and buttered. 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.

#### 9.24.4 Quality Requirements

- may be supplied as a pre-mix, pre-formed or ready-to eat depending on user requirements
- when prepared in accordance with the manufacturer's instructions, pre-mixes shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a baked product of consistent quality, the products shall not require additional ingredients other than those recommended by the manufacture to achieve these results
- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages
- where products are supplied frozen, they shall have undergone a freezing process and shall be stored and supplied in a frozen condition
- frozen products may be pre-formed but unbaked which can be freshly baked when required, or ready-to-eat and defrosted as required
- inflight morning goods shall be supplied individually wrapped with full allergen labelling

#### 9.24.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of morning goods shall be supplied
- at least one morning goods shall be supplied as gluten-free

#### 9.24.6 Safety Requirements

- the benchmark acrylamide content of baked products is 300µg / kg

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.25 Nuts & Seeds

### 9.25.1 Scope

Includes salted and flavoured dried seeds, beans, peas and corn e.g. dried wasabi peas, broad beans, edamame beans. Also includes coated nuts, fruit and nut mixes, and plain/unflavoured nuts and seeds, nut/seed snacks or bars.

### 9.25.2 Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food
- United Nations Economic Commission for Europe (UNECE) – Dry and Dried Produce Standards
- Codex Stan 200 - Standard for Peanuts

### 9.25.3 Glossary

TERM	DEFINITION
<b>Almonds (Flaked and Ground)</b>	The products shall be prepared from sweet almonds. The flaked and ground almond shall be free from brown skin and other extraneous material.
<b>Mixed Nuts</b>	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.
<b>Mixed Fruit &amp; Nuts/Seeds/ Biscuit/Chocolate</b>	The pack shall contain a mixture of dried mixed fruit and mixed nuts, seeds, coconut chips, biscuit pieces or chocolate coated shortcake. The ingredients shall be attractive in appearance. Fruit shall not be sugary and comply with the requirements for dried fruits. Nuts shall comply with the requirements of mixed nuts and peanuts.
<b>Peanuts</b>	Peanuts, either in the pod or in the form of kernels, are obtained from varieties of the species <i>Arachis hypogaea</i> L. with a maximum moisture content to preserve shelf-life. The product shall be peanuts roasted in oil or dry roasted peanuts and may be flavoured with salt or flavourings. 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.

### 9.25.4 Quality Requirements

- mixed nuts shall contain a mixture of at least three roasted or unroasted nuts, including but not limited to peanuts (maximum 60%), hazelnuts, almonds, pecans, Brazil nuts, walnuts, cashews, pistachio or macadamia nuts

## 9.25.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of unsalted nuts and seeds shall be supplied, the pack size is not considered part of the variety
- the following nut options shall be supplied as a minimum: almonds, walnuts, hazelnuts and cashew nuts, at least one option (flaked, ground, whole)
- the following seed options shall be supplied as a minimum: sesame, sunflower, pumpkin
- flavoured nuts (incl. salted, flavoured and mixes with dried seeds, beans, peas, corn but excl. coated nuts, fruit & nut mixes and plain / unflavoured nuts) shall not exceed maximum salt targets
- at least two pre-portioned savoury coated nut/seed option and three pre-portioned sweet nut/seed option shall be supplied
- inflight nuts and seeds shall be supplied individually wrapped with full allergen labelling

## 9.25.6 Safety Requirements

- the maximum aflatoxin content of nuts (ground and tree) shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.26 Pastry &amp; Other Starchy Foods

## 9.26.1 Scope

Includes fresh/frozen ready-made puff, shortcrust, filo pastry, Yorkshire Puddings, dumplings, batter and crumble mix, pizza base mix, bread & roll mix, taco shells, flan cases, vol au vent cases, tempura batter, Chinese pancake pastry, but excludes flavoured/unflavoured couscous.

## 9.26.2 Relevant Regulations, Standards and Codes of Practice

- [Government Buying Standard for food and catering services - GOV.UK](https://www.gov.uk/government/publications/government-buying-standard-for-food-and-catering-services)

## 9.26.3 Glossary

TERM	DEFINITION
<b>Poppadums</b>	The product shall be manufactured using Urad (black gram flour) and/or Rice flour. The Poppadums shall be suitable for either frying or oven baking.
<b>Ready-made Pastry</b>	When prepared and baked in accordance with the manufacturer's instructions, the pastry shall have a consistency that typifies the product: <ol style="list-style-type: none"> <li>a. Puff Pastry – Light and flaky.</li> <li>b. Filo Pastry – Light paper thin sheets.</li> <li>c. Short Crust Pastry – Rich and short, slightly crumbly.</li> </ol>

<b>Vegetarian Suet Pastry Mix</b>	When prepared and in accordance with the manufacturer's instructions, the suet pastry should have a consistency that typifies the product. A plant-based alternative to suet pastry containing vegetable suet and other vegetable oils instead of animal suet.
<b>Yorkshire Puddings</b>	A light puffy unsweetened baked pudding, with a similar texture to choux pastry, made from a batter of flour, eggs, and milk, traditionally served with roast beef. These can be supplied as a ready mix or pre-made in frozen form.

#### 9.26.4 Quality Requirements

- may be supplied as a pre-mix, pre-formed or ready-to eat depending on user requirements
- when prepared in accordance with the manufacturer's instructions, pre-mixes shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a baked product of consistent quality, the products shall not require additional ingredients other than those recommended by the manufacture to achieve these results

#### 9.26.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of pastry shall be supplied, including flaky, short, filo pastry, vegetarian suet pastry mix or equivalent, the pack size is not considered part of the variety
- other cereals/starchy foods/pastry shall not exceed maximum UK current core salt targets

#### 9.26.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.27 Plant-based Meat Substitutes / Alternatives

#### 9.27.1 Scope

Includes all mince, pieces or fillets or similar products, all meat-free products including sausages, burgers, bites, pies, en croute, sausage rolls, nut cutlets, falafel, fillets, meatballs, pieces, sliced meat alternatives, bean burgers, veggie burgers, meat free bacon and similar products, tofu/soya products.

#### 9.27.2 Relevant Regulations, Standards and Codes of Practice

- Codex Stan 174 – General Standard for Vegetable Protein Products (VPP)
- Codex Stan 175 – Standard for Soy Protein Products

## 9.27.3 Glossary

TERM	DEFINITION
<b>Egg Substitute</b>	Plant-based egg substitutes contain a blend of ingredients including soya protein isolates, vegetable oil, milk proteins, powdered egg white and permitted additives. The texture, flavour and appearance of the reconstituted cooked product should be characteristic of egg.
<b>Freeze-dried Vegan/Vegetarian Meals</b>	The product shall be a freeze-dried complete meal in suitable packaging, designed to be rehydrated by the addition of hot or cold water. 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. The texture of the components shall be firm and tender, not mushy or hard. The sauce and flavourings shall be authentic. The finished product should not be greasy and have an attractive colour, aroma and taste. The products shall be prepared to the following requirements: a. The vegetables can be supplemented with legumes or pulses, potatoes, rice or pasta. All ingredients shall comply with the requirements of this standard for each ingredient. b. Assorted vegetable-based or vegetarian meals may contain plant-based meat substitutes to supplement the ingredients mentioned in (a).
<b>Tofu/Tempeh</b>	Tofu shall be the product of coagulating soybean and/or soy derivative(s), and then pressing the resulting curds into solid white blocks of varying softness: silken, soft, firm, and extra (or super) firm Tempeh is a traditional Indonesian food made from soyabeans bound into a firm, dense cake or block with a chewy texture.

## 9.27.4 Quality Requirements

- these products shall be manufactured in accordance with industry best practice for plant-based foods including concentrating on minimizing processing, environmental impact considerations, using whole foods and improving nutritional profiles
- these products shall be manufactured from one or a variety of vegetable protein sources and may contain other optional ingredients including carbohydrates, edible fats and oils, vitamins and minerals, salt, herbs and spices
- the product name shall accurately describe the physical form of the product for example burger, sausage, fillet, bacon, diced or patty and indicate the source of vegetable protein
- the cooked product when prepared in accordance with the manufacturer's instructions shall replicate the texture and taste of a meat equivalent as accurately as possible

## 9.27.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of plant-based meat substitutes/alternatives, vegan/vegetarian products shall be supplied, the pack size is not considered part of the variety



- the following range of plant-based meat alternatives shall be supplied as a minimum: mince, pieces/diced, burgers, sausages/bacon, canned meat
- minimum portion size for Vegan/Vegetarian products made with plant-based meat substitutes/alternatives (incl. mycoprotein, soya, tofu et al) intended as the main protein portion of a main meal to be 150g and the minimum protein content per portion is 20g (minimum 13.3g protein / 100g).
- meat alternatives shall not exceed maximum UK current core salt targets

#### 9.27.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.28 Pre-packed Sandwiches / Wraps

#### 9.28.1 Scope

Any sandwich/wrap that has been pre-portioned and put into packaging before being put on sale or supplied and cannot be altered without opening or changing the packaging. This excludes sandwiches made on site but includes inflight.

#### 9.28.2 Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK

#### 9.28.3 Quality Requirements

- the unit size for individual products should be 100 – 190g each
- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary damage, drying out or leakage

#### 9.28.4 Nutritional Requirements

- in line with MOD Inclusive Dining, a selection of pre-packed sandwiches / wraps shall be supplied, including a plant-based option
- a variety of different breads shall be used
- at least 50% of pre-packed sandwiches and other savoury pre-packed meals (including wraps, salads, pasta salads) supplied shall contain 400 kcal or less / serving and does not exceed 5 g saturated fat / 100 g
- at least 50% of pre-packed sandwiches supplied shall not exceed maximum UK current core salt targets

## 9.28.5 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.29 Processed Meat &amp; Meat Products

## 9.29.1 Scope

Includes bacon, ham/other cured meats, sausages and sausage meat products, chorizo, meat pies (including pasties, puddings and all meat-based pastry products), cooked uncured meats, burgers and grill steaks, frankfurters and hotdogs.

## 9.29.2 Relevant Regulations, Standards and Codes of Practice

- the Products containing Meat (England) Regulations 2014
- British Meat Processors Association (BMPA) Module 5 – BMPA Quality Assured Pork Sausage
- British Meat Processors Association (BMPA) Module 3 – BMPA Quality Assured Bacon
- Codex Stan 96 – Standard for Cooked Cured Ham
- Codex Stan 97 – Standard for Cured Pork Shoulder
- Codex Stan 98 – Standard for Cooked Cured Chopped Meat
- Codex Stan 89 – Luncheon Meat
- Codex Stan 88 – Standard for Corned Beef

## 9.29.3 Glossary

TERM	DEFINITION
<b>Bacon</b>	<p>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. 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. The P2 fat measurement shall be a maximum of 12mm. The Bacon shall be evenly cured and smoked where appropriate. Sub-primal joints shall be prepared by the subdivision of primal joints into equal portions.</p> <p>The salt content of the prepared bacon shall not exceed current UK salt targets. When in the fresh state the final product shall have a natural colour consistent with the product. The product shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies. 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.</p>
<b>Chopped Pork</b>	<p>The product shall be manufactured and provide a finished product that is consistent with the Codex Standard, without addition of offal.</p>

<b>Corned Beef</b>	The product shall be manufactured and provide a finished product that is consistent with the Codex Standard. Fat or gelatine shall not be discoloured. The texture shall be firm but not greasy with the sensory characteristics consistent with good commercial quality.
<b>Frikendella</b>	Meat balls, made with minced pork and veal, spices, white breadcrumbs, cream and egg, then poached in stock or shallow-fried in a pan.
<b>Gammon</b>	The Gammon can be Unsmoked and/or Smoked and be supplied either Whole or as a Sub Primal joint. It shall be prepared from a cured leg of pork (AHDB 6006, 6007). Aim for a primal weight range of 7 – 10kg and a sub-primal weight range of 3.5 – 5kg.
<b>Gammon Steaks</b>	These shall be prepared from cured boneless leg of pork formed into a cylindrical shape (AHDB 6005). The steaks shall be cut across the grain and be uniform in thickness of approximately 10mm, cleanly sliced and not ragged. Aim for a weight range 170g ± 20g.
<b>Ham</b>	Ham shall be manufactured and provide a finished product that is consistent with the Codex Standard, without addition of offal. 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.
<b>Ham Hock</b>	(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. Aim for a weight range of 1 – 1.5kg.
<b>Hot Dog</b>	A ready-to-eat processed meat sausage, for example a frankfurter, suitable to be added to a long, split bread roll with ketchup and mustard.
<b>Continental / Luncheon / Processed Meat Products</b>	The product shall be manufactured and provide a finished product that is consistent with the Codex Standard, without addition of offal. Products may be smoked or unsmoked. Sliced products shall be of uniform diameter and thickness. The texture of products shall be firm, tender and not rubbery.
<b>Meat Pies (includes pasties, puddings)</b>	Baked dish which is usually made of a pastry dough casing and lid that completely contains a filling of meat and savoury ingredients. 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.
<b>Meat Skewers</b>	Shall be produced from skinless chicken breasts or beef/pork steak, diced into bite-sized pieces and threaded onto food grade skewers. The meat may be marinated in yoghurt, olive oil, lemon, garlic, spices or a cook-in sauce or marinade of choice. Vegetable chunks may be added between the cubes of meat, but the minimum meat content per skewer shall be 65%.
<b>Meatballs</b>	Chopped meat or poultry formed into balls and cooked. Additional ingredients are sometimes added to the meat.
<b>Polony</b>	Chopped pork meat with a minimum meat content of 65%. The product shall have a firm and fine texture, pink colour, cylindrical shape and be free from bone, cartilage or grittiness.

	The outer surface should be clean and free of any foreign matter.
<b>Premium Beef Burgers</b>	<p>The Premium burgers shall be prepared to the manufacturer's own recipe using meat free from disease, bruising or spoilage and shall be fresh and bright in appearance at all stages of processing.</p> <p>The meat shall be blended with the other ingredients, to give a product of uniform composition and texture. The patties shall be flat, circular, of uniform thickness, diameter and 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.</p>
<b>Sausage &amp; Sausage Meat</b>	<p>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. The MOD expects products to be supplied which exceed the minimum legislated meat content. The quality of meats used shall consist entirely of uncured, sound, wholesome, skeletal meats trimmed free of bone, tendons and substantially be free from gristle. The use of natural sausage skins (the large or small intestine) or collagen casings for the production of sausage, sausage meat and speciality sausage is acceptable. Where natural or collagen casings are used in the production of Halal products they should be supplied from a Halal certified source. 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. The texture of the cooked product should be firm but not rubbery, succulent and not dry, mealy or leave a greasy mouthfeel. The aroma and flavour should be characteristic of the product as described by the manufacturer. The size of sausage supplied, shall meet the requirements of the user. A maximum rind content of 10% is permitted.</p>
<b>Sausage Rolls and Pork Pies</b>	<p>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.</p>
<b>Sliced Back Bacon</b>	<p>The product shall be prepared from the cured loin of rindless pork, with a maximum back fat depth of 12mm and cut to the required thickness. The bacon can be smoked or unsmoked (AHDB 6001, 6011).</p>
<b>Streaky Bacon</b>	<p>The product shall be prepared from the belly of a pig after removing the rind. The meat is very fatty with long veins of fat running parallel to the rind. The bacon can be smoked or unsmoked and cut to the required thickness (ADHB 6003, 6012).</p>

#### 9.29.4 Quality Requirements

##### General

- the products shall be produced to a commercial standard 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
- corned beef with a minimum meat content of 120% with a maximum fat content of 15% shall be supplied
- chopped pork with a minimum meat content of 70% shall be supplied
- beef burgers shall contain a minimum meat content of 80%, with a minimum raw weight of 120g
- meatballs shall have a unit size of 20 – 40g
- meat and poultry pies, puddings, pasties shall have a unit size of 200 – 240g and minimum meat content of 15%
- sausage rolls shall have a unit size of 120 – 180g and a minimum meat content of 25%
- pork pies shall have a minimum unit size of 50g and a minimum meat content of 25%
- gammon shall have a maximum back fat depth of 20mm measured on the topside muscle, maximum added water content of 15%
- gammon steaks shall have a fat cover of 10mm - 20mm with a maximum added water content of 15%
- back bacon shall contain a minimum of 70% Visual Lean with a minimum pork content of 87%, packs shall contain either whole sliced middle rashers or sliced back rashers with a minimum thickness of 3mm +/-0.2mm
- streaky bacon shall contain a minimum of 55% Visual Lean with a minimum pork content of 87%, packs shall contain streaky rashers with a minimum thickness of 2mm +/-0.2mm
- meat and poultry sausage & sausage meat and processed meats (unless otherwise specified) shall contain a minimum meat content of 60%

##### Country of Origin

- In line with the industry principles on country of origin information, food and catering service suppliers shall indicate the origin of the meat and meat products either on the menu or accompanying literature
  - as a minimum the information shall be available to the end consumer, this requires all contractors to provide a regular, current list detailing the country of origin of all meat and meat products supplied
  - this information shall be accessible to all stakeholders.

#### 9.29.5 Nutritional Requirements

- the following shall be supplied: back and streaky bacon
- meat and meat products supplied shall be lower in saturated fat, where available
- where supplied, the minimum portion size for pre-portioned red meat, poultry is 120g and the Minimum protein content per portion is 20g (minimum 16g / 100g)
- at least 50% of processed meat and meat products supplied shall not exceed maximum UK current core salt targets

#### 9.29.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.30 Ready Meals

#### 9.30.1 Scope

A meal sold in a pre-cooked form that only requires reheating. Includes all meals with or without accompaniments made from meat, poultry, fish, meat-based alternatives or vegetables. This includes inflight meals.

#### 9.30.2 Relevant Regulations, Standards and Codes of Practice

- International Flight Services Association (IFSA) - World Food Safety Guidelines

#### 9.30.3 Glossary

TERM	DEFINITION
<b>Composite Ready Meal</b>	Foodstuffs containing both products of plant origin and processed products of animal origin. A mixed meal e.g. Lasagna
<b>In-Flight Ready Meals</b>	Ready meals used by crew, service personnel and civilian passengers during a flight. The contents and configuration of the quick frozen or chilled ready-cooked meals shall be prepared to the manufacturer's own formulation in accordance with best commercial practice. However, all meals shall be nutritionally balanced to align with MOD healthy catering policy and ration scales. 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.
<b>Ready Meal</b>	A meal sold in a pre-cooked, pre-packaged form that only requires reheating.

#### 9.30.4 Quality Requirements

- inflight ready main meals shall aim to meet modern food choices and palates, and there shall be sufficient variety to prevent menu-fatigue

- the range offered shall be comprehensive and varied enough to ensure enough choice when items are unavailable or out of stock
- inflight menu selections shall be reviewed and refreshed at least twice per year to accommodate seasonal change

#### 9.30.5 Nutritional Requirements

- at least 75% of ready meals supplied shall contain less than 6g saturated fat per portion
- the minimum protein content for composite ready meal dishes is 25g / portion
- at least 50% of ready meals supplied shall not exceed maximum UK current core salt targets
- to align with Healthy Catering principles and provision of balanced nutrition, all inflight ready main meals shall contain a variety of beef, pork or poultry; a variety of rice, pasta, noodles, couscous, bulgar wheat, quinoa, gnocchi and similar starchy foods using wholegrain as a preference; and a variety of vegetables (as defined by this standard)
- the range of inflight ready main meals supplied shall include at least one vegetarian option and at least one allergen-free option

#### 9.30.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.31 Salt & Seasonings

#### 9.31.1 Scope

Includes dried unsalted herbs & spices, salted seasonings, but excl. pastes, sauces, pickles.

#### 9.31.2 Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food
- Codex Stan 343 – Standard for Dried or Dehydrated Ginger
- Codex Stan 347 – Standard for Dried or Dehydrated Garlic
- Codex Stan 326 – Standard for Black, White and Green Pepper(corns)
- Codex Stan 353 – Standard for Dried or Dehydrated Chilli Pepper and Paprika
- Codex Stan 150 - Standards for Food Grade Salt
- Codex Stan 53 – Standard for Special Dietary Foods with Low-Sodium Content including Salt Substitutes
- Codex Stan 327 – Standard for Cumin
- Codex Stan 328 – Standard for Dried Thyme
- Codex Stan 342 – Standard for Dried Oregano

- Codex Stan 344 – Standard for Cloves
- Codex Stan 345 – Standard for Dried Basil
- Codex Stan 352 – Standard for Nutmeg
- Codex Stan 353 – Standard for Dried Chilli Pepper and Paprika
- Codex Stan 359 – Standard for Dried Turmeric

### 9.31.3 Glossary

TERM	DEFINITION
<b>Herbs &amp; Spices</b>	Herbs and spices are edible parts of plants that are traditionally added to foodstuffs for their natural flavouring, aromatic and visual properties. This category includes frozen herbs, dried herbs and those presented in fresh state. The Ground and Powdered product shall be consistent with the variety as described by the manufacturer. The product shall be free flowing with no evidence of clumping. Dried Leaf varieties of herbs shall show minimal leaf breakage. All herbs and spices shall be supplied in pure form.
<b>Pepper</b>	Shall be supplied as whole pepper corns in a grinder or ground pepper. The products shall be free flowing whole corns or fine powders that are consistent with the product described.
<b>Salt</b>	Table Salt shall be white free flowing product that may contain an approved anti-caking agent. Iodized salt is also acceptable.
<b>Seasonings &amp; Rubs</b>	A seasoning is a blend of food ingredients added to achieve an improvement in taste, eating quality and/or functionality of a food usually prior to cooking. It typically contains one or more herbs and/or spices and other flavour-enhancing or flavour-imparting ingredients including salt and sugar. The seasoning and rub product shall be consistent with the variety as described by the manufacturer and suitable for the purpose as labelled. The product shall be free flowing with no evidence of clumping.
<b>Stuffing Mix</b>	The Stuffing Mix shall consist of a blend of bread crumbs, dried vegetables, herbs and seasoning. When prepared in accordance with the manufacturer's instructions, it should have a characteristic aroma, colour, texture and flavour consistent with the product description.
<b>Street Food Style</b>	Describes artisan food usually sold by street or market vendors characterised by the uniquely popular flavours with international influence including Asian, Spanish, Mexican, Greek, Indian, Malaysian, Sri Lankan and Korean. Examples are katsu, cajun, thai, jerk, gochujang, fajita, siracha.

### 9.31.4 Quality Requirements

- products shall be manufactured in accordance with industry best practice
- dried products shall be manufactured and packaged in accordance with good commercial practice to ensure the correct moisture content relevant to the product is achieved and maintained

### 9.31.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of herbs, spices, seasonings and rubs shall be supplied and shall aim to



meet modern food choices and palates, the pack size is not considered part of the variety

- at least 15 herbs and spices and at least 10 seasonings/rubs (of which six shall be international street food style) shall be supplied, this variety excludes salt and pepper and at least 2 of these shall be allergen free
- reduced salt / Salt alternatives shall be supplied
- both salt sachets (individual portions) and bulk salt for cooking shall be supplied on all ranges
- keep salt sachets at service counters rather than on the table

#### 9.31.6 Safety Requirements

- the maximum aflatoxin content of spices shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.32 Savoury Snacks

#### 9.32.1 Scope

Includes crisps and any product made from small pieces of potato, wheat, rice, corn or other base ingredient, which have been baked, extruded, cooked or processed in any way. Includes savoury popcorn, biltong (dried, salted meat).

#### 9.32.2 Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods
- Codex Stan 200 - Standard for Peanuts
- Codex Stan 350R – Regional Standard for Dried Meat
- Food Standards Agency / BRI Campden Report – Microbiological Hazards associated with Biltong and Similar Dried Meat Products

#### 9.32.3 Glossary

TERM	DEFINITION
<b>Biltong/Jerky</b>	Typically made from raw meat cut into chunks, pieces or strips, and may be salted or spiced and then dried.
<b>Potato Crisps</b>	Crisps are thin slices of potato that have been either deep fried or baked until crunchy and flavoured.
<b>Savoury Snacks</b>	Savoury snacks are prepared from a slurry of corn, lentils, wheat or mixture of these and other ingredients. These snacks can be shaped, extruded, puffed or sliced and may be baked or fried and flavoured.

#### 9.32.4 Quality Requirements

- potato crisps and savoury snacks shall be crisp and crunchy, not exhibit any signs of staling

- the packaging shall preserve freshness and prevent unnecessary breakages
- popcorn products shall not exhibit any signs of staling
- individually wrapped units shall fully comply with labelling regulations for pre-packaged foods (even when supplied in bulk).

#### 9.32.5 Nutritional Requirements

- savoury snacks shall be supplied in a maximum pack size of 35g
- all crisps/savoury snacks shall be supplied as baked not fried
- crisps and snacks shall not exceed maximum UK current core salt targets
- reduced fat options to be offered where available

#### 9.32.6 Safety Requirements

- the benchmark acrylamide content of potato crisps/snacks from fresh potatoes or potato dough is 750µg / kg
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product
- where supplied, biltong/jerky shall comply with the Codex Standard and guidance from the FSA

### 9.33 Soups

#### 9.33.1 Scope

Includes all canned, condensed, ambient, fresh and dried.

#### 9.33.2 Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK

#### 9.33.3 Quality Requirements

- soup powders shall be free flowing with no evidence of clumping, 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
- canned/pouched soup shall have the appearance, texture, aroma and flavour consistent with the product description when reheated in accordance with the manufacturer's instructions
- when prepared in accordance with the manufacturer's instructions, soup shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a product of consistent quality
- the products shall not require additional ingredients other than those recommended by the manufacture to achieve the above results

#### 9.33.4 Nutritional Requirements

- to align with Healthy Catering principles, a variety of soup shall be supplied and shall aim to meet modern food choices and palates, the pack size is not considered part of the variety
- at least one vegetarian soup shall be supplied
- at least 50% of soups (as consumed) supplied shall not exceed maximum UK current core salt targets

#### 9.33.5 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.34 Starchy Foods

#### 9.34.1 Scope

Includes fresh/canned/frozen/dried Rice, Pasta, Noodles, Couscous, Bulgar Wheat, Pearl Millet, Quinoa, Polenta, Potatoes, Sweet potatoes.

#### 9.34.2 Relevant Regulations, Standards and Codes of Practice

- Commission Regulation (EU) 2017/2158 – Acrylamide in Foods
- Commission Regulation (EU) No 165/2010 for Aflatoxins in Food
- The Potato Council – AHDB – Potato Grading Information
- Codex Stan 114 – Standard for Quick Frozen French Fried Potatoes
- Codex Stan 339 – Standard for Ware Potatoes
- Codex Stan 198 - Standard for Rice
- Codex Stan 202 - Standard for Couscous
- Codex Stan 249 – Standard for Instant Noodles
- Codex Stan 169 – Standard for Pearl Millet Grains
- Codex Stan 333 – Standard for Quinoa
- Codex Stan 238 - Standard for Sweet Cassava
- Codex Stan 340 – Standard for Yam

#### 9.34.3 Glossary

TERM	DEFINITION
<b>Bulgar Wheat</b>	A type of whole wheat that has been cracked, cleaned, steamed, dried, and ground into coarse flakes. The outer bran layer is usually removed. It is used in dishes like tabbouleh.
<b>Couscous</b>	Couscous is prepared from a mixture of coarse and fine semolina. If the semolina is milled from whole durum wheat (includes the bran and germ), it is considered whole grain.
<b>Dried Mashed Potato Mix</b>	A powdered potato mix consisting mainly of dehydrated potato flakes with additives and salt. A product without milk added makes this more versatile with those avoiding dairy/allergens. When reconstituted according to the manufacturer's

	instructions, it should have the characteristic aroma, colour, flavour and texture a smooth mashed potato is obtained.
<b>Fresh Potatoes</b>	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, et al) and shall not blacken or discolour when cooked. Imported potatoes supplied from UK certified sources shall be of good quality and in sound condition. When Potatoes are demanded for export overseas consideration should be given 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. Brushed or unwashed potatoes shall always be supplied. Washed produce shall be dry on delivery and must not be supplied for overseas shipment.
<b>Gnocchi</b>	Small, soft dumplings made with flour/semolina/polenta, egg and potato served with various sauces.
<b>Instant Noodles</b>	Shall be prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. The noodles shall have been subjected to heat or chemical treatment which renders them ready for consumption after rehydration.
<b>Pasta</b>	Dried products obtained by moulding wheat semolina, or flour, to which water or eggs have been added, into shapes, followed by drying without fermentation. The supplied product shall be made solely from Durum wheat. Wholewheat pasta shall be produced from wholewheat semolina and water. Pasta may be supplied coloured or flavoured with eggs, spinach, beetroot or tomatoes. When raw, good quality dry pasta shall have a uniformly smooth appearance and texture, no spots or dark shades visible when light shines through it, shall be odourless, and unbroken.
<b>Pearl Barley</b>	The processed grain of barley. Contains gluten.
<b>Pearl Millet</b>	Pearl millet grains shall be whole or decorticated and dried. They shall have the characteristics of the species <i>Pennisetum americanum</i> L. Millet is a naturally gluten free grain.
<b>Polenta</b>	A stiff porridge/paste made from maize meal and served as the starchy portion of a meal with meat and accompaniments. Maize meal shall be the granulated product obtained from fully mature, sound, ungerminated, whole kernels of maize ( <i>Zea mays</i> L.), by a grinding, milling and sifting of clean shelled the entire maize grain that has been reduced to a suitable degree of fineness. Yellow maize varieties shall be used for Polenta.
<b>Potato Chips</b>	Supplied frozen as 'steak cut' or thick cut large cut chips produced from washed, peeled potatoes cut into strips or wedges with a smooth (straight cut) surface and treated as necessary to achieve a satisfactory colour.
<b>Potato Croquettes / Waffles / Hashbrowns</b>	Potato products shall be produced from clean, mature, graded, sound potatoes in accordance with the manufacturers own recipe.
<b>Potato Wedges</b>	Supplied frozen cut into wedges and treated as necessary to achieve a satisfactory colour. Skin on wedges are preferred.
<b>Quinoa</b>	The product shall be processed quinoa seeds ( <i>Chenopodium quinoa</i> Willd) that have been subjected to cleaning, removing saponin-containing pericarp and sorting (by colour and size). Colour should be characteristic, where the most common are

	white, black and red. Quinoa is considered a whole grain. Ready-to-eat quinoa is produced from a variety suitable for thermal processing. The product shall be fully cooked with a firm bite and without clumpiness or stickiness. Rice grains should separate easily with agitation.
<b>Rice</b>	Shall be the product obtained by the milling the grain of <i>Oryza sativa</i> L. Removal of the husk, bran and germ will result in different types of rice. Brown rice is a whole grain and is preferred. Easy Cook Rice is pre-cooked before milling. The Ready-to-eat product is produced from a variety suitable for thermal processing. The product shall be fully cooked with a firm bite and without clumpiness or stickiness. Rice grains should separate easily with agitation.
<b>Sweet Potatoes</b>	A variety of edible tuber with a white or orange flesh and slightly sweet taste. Orange fleshed varieties contain more vitamin A.

#### 9.34.4 Quality Requirements

- a variety of grain lengths and rice types shall be supplied to meet user requirements, with wholegrain preferred, the pack size is not considered part of the variety
- a variety of pasta/noodle shapes and types shall be supplied to meet user requirements, with wholegrain varieties available
- dried products shall be manufactured and packaged in accordance with good commercial practice to ensure the correct moisture content relevant to the product is achieved and maintained
- canned products shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature
- the raw materials shall be of good quality and suitable for canning as regards variety and final product shall be reasonably uniform in size, colour and firmness
- if canned in tomato sauce, the tomato sauce shall contain at least 30% tomatoes
- when prepared in accordance with the manufacturer's instructions, pre-mixes shall have a consistency and texture that typifies the product, with a characteristic aroma, colour and flavour consistent with the product description and should produce a product of consistent quality
- the products shall not require additional ingredients other than those recommended by the manufacture to achieve the above results

#### 9.34.5 Nutritional Requirements

- to align with Healthy Catering principles, a variety of rice, pasta, noodles, couscous, bulgar wheat, quinoa and similar starchy food shall be supplied and shall aim to meet modern food choices and palates, the pack size is not considered part of the variety
- at least one variety of rice supplied shall be brown

- at least two varieties of pasta/noodles supplied shall be wholegrain and one variety shall be gluten-free
- at least one variety of starchy foods (e.g. couscous) supplied shall be wholegrain, where available
- pasta, noodles, rice, processed potato products shall not exceed maximum UK current core salt targets
- all chips supplied shall be thick cut or wedges or oven baked

#### 9.34.6 Safety Requirements

- the benchmark acrylamide content of cut (deep fried) potato products is 500µg / kg
- the maximum aflatoxin content of cereals and products derived from cereals shall be complied with
- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.35 Stock & Gravy

#### 9.35.1 Scope

All flavours of stock and bouillons whether ready-to-use or requiring reconstitution including granular, powder, paste, cubes, reduction jellies, ready-to-use products) and Gravy (incl. all flavours as granules/powder/pastes/cubes/reduction jellies/ready-to-use).

#### 9.35.2 Relevant Regulations, Standards and Codes of Practice

- Codex Stan 117 – Standard for Bouillons and Consommés

#### 9.35.3 Glossary

TERM	DEFINITION
<b>Bouillon</b>	Shall be a smooth paste or puree that when added to a sauce, dissolves readily to enhance the flavour and aroma.
<b>Gravy Browning</b>	Usually made of a simple blend of salt and caramel food colour. The product shall be used to enhance the flavour and colour of homemade gravy.
<b>Gravy Granules and Powders</b>	A dehydrated form of a ready mixed gravy that includes all the essential ingredients. The thickening agent shall be cornflour where possible to allow for use by those avoiding wheat and gluten.
<b>Jus</b>	Shall be the thickened juices from a roast or other meat provided in powdered form.
<b>Stock Cubes / Pods / Powder</b>	Usually made from the prime ingredient blended with salt, seasonings and hydrogenated oil and supplied in hydrated or dehydrated forms.

#### 9.35.4 Quality Requirements

- the product shall dissolve readily when prepared in accordance with the manufacturer's instructions to produce a product with the characteristic uniform colour and appearance typical of the product type and shall possess an appetising aroma and flavour as described by the manufacturer
- the product shall be free from any sedimentation, rancidity or oxidation of oils, discolouration, off taints or abnormal flavours and foreign bodies

#### 9.35.5 Nutritional Requirements

- all stock preparations (reconstituted) shall contain a maximum of 0.6g salt / 100ml
- all gravies (as consumed) shall not exceed maximum UK current core salt targets
- a variety of stocks, gravies, bouillons and jus shall be supplied, including a gluten-free gravy and a vegetarian stock, the pack size is not considered part of the variety

#### 9.35.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.36 Sweet Pastries

#### 9.36.1 Scope

Includes Danish, pain au chocolate, maple, pecan plaits, cinnamon swirls, sweet croissants, mince pies.

#### 9.36.2 Relevant Regulations, Standards and Codes of Practice

- Government Buying Standard for food and catering services - GOV.UK

#### 9.36.3 Glossary

TERM	DEFINITION
<b>Mince Pies</b>	A small baked pastry case filled with minced fruit filling.
<b>Sweet Pies</b>	Shall consist of a single or multiple portion baked dish of a pastry dough casing filled with a sweet filling, which may be fruit or other sweet ingredients (e.g. mallow, toffee, lemon curd, caramel). The pie can be either "filled", where the pastry base is topped with a sweet filling or manufactured with a "top-crust" so that the filling is completely enclosed in a pastry shell.
<b>Turnover</b>	A hand pastry made by placing a filling of choice on a piece of pastry dough and folding the dough over to sealing the filling inside. The turnover may be baked or fried.

#### 9.36.4 Quality Requirements

- the product shall exhibit the characteristic texture, not exhibit any signs of staling
- the packaging shall preserve freshness and prevent unnecessary breakages
- where products are supplied frozen, they shall have undergone a freezing process and shall be stored and supplied in a frozen condition
- frozen products may be pre-formed but unbaked which can be freshly baked when required, or ready-to-eat and defrosted as required

#### 9.36.5 Nutritional Requirements

- the approximate unit size for individual items shall be 80 – 100g, mince pies may be smaller
- pastries supplied shall be lower in saturated fat, where available
- pastries shall not exceed maximum UK current core salt targets

#### 9.36.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.37 Vegetables

#### 9.37.1 Scope

All fresh/frozen/canned/dried. Excludes potatoes and sweet potatoes. Leafy vegetables include Spinach, lettuce, cabbage, endive, swiss chard, kale. Shoot vegetables include celery, asparagus, artichokes, fennel. Brassicas include Cauliflower, broccoli, cabbage, bok choy, brussel sprouts. Root vegetables include Ginger, beetroot, carrot, turnip, radish, swede, parsnip. Bulbs include Onions, spring onions, shallots, garlic, leeks. Squashes include Pumpkins, courgettes (baby marrows), okra, cucumber. Fruit vegetables include tomatoes, peppers, aubergine. Includes olives.

#### 9.37.2 Relevant Regulations, Standards and Codes of Practice

- The Marketing of Fresh Horticultural Produce Regulations 2009
- Commission Implementing Regulation (EU) No 543/2011 – Fruit and Vegetables and Processed Fruit and Vegetable Sectors
- United Nations Economic Commission for Europe (UNECE) – Marketing Standards for Fresh Produce
- Fresh Fruit and Vegetable Marketing Standards (Defra and APHA)
- Horticultural Marketing Inspectorate – European Union Marketing Standards for Fresh Horticultural Produce – A Guide for Retailers



- Codex Alimentarius – Code of Hygienic Practice for Fresh Fruits and Vegetables
- Codex Alimentarius – Fresh Fruit and Vegetables, 1<sup>st</sup> ed, 2007
- Codex Stan 293 – Standard for Tomatoes
- Codex Stan 303 – Standard for Tree Tomatoes
- Codex Stan 13 – Standard for Preserved Tomatoes
- Codex Stan 57 – Standard for Processed Tomato Concentrates
- Codex Stan 348 – Standard for Onions and Shallots
- Codex Stan 225 – Standard for Asparagus
- Codex Stan 218 – Standard for Ginger
- Codex Stan 337 – Standard for Fresh Garlic
- Codex Stan 307 – Standard for Chilli Peppers
- Codex Stan 330 – Standard for Aubergines
- Codex Stan 188 – Standard for Baby Corn
- Codex Stan 197 – Standard for Avocado
- Codex Stan 225 – Standard for Asparagus
- Codex Stan 318 – Standard for Okra
- Codex Stan 41 – Standard for Quick Frozen Peas
- Codex Stan 111 – Standard for Quick Frozen Cauliflower
- Codex Stan 110 – Standard for Quick Frozen Broccoli
- Codex Stan 112 – Standard for Quick Frozen Brussels Sprouts
- Codex Stan 113 – Standard for Quick Frozen Green Beans and Wax Beans
- Codex Stan 320 – Standard for Quick Frozen Vegetables
- Campden BRI – Quick Frozen Food Specification
- Codex Stan 145 – Standard for Canned Chestnuts
- Codex Stan 241 – Standard for Canned Bamboo Shoots
- Codex Stan 297 – Standard for Certain Canned Vegetables
- Codex Stan 260 – Standard for Pickled Fruit & Vegetables
- Codex Stan 115 – Standard for Pickled Cucumbers
- Campden BRI – Canned Vegetable Specifications
- Codex Alimentarius Commission CAC/RCP 23 – Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods
- Codex Stan 66 - Standard for Table Olives

### 9.37.3 Glossary

TERM	DEFINITION
<b>Frozen Broccoli Florets</b>	Shall 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 40mm–80mm when measured across the transverse section. The length and thickness of the stalk should be in proportion to the size of the floret head.
<b>Frozen Cauliflower Florets</b>	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 20 - 40mm when measured across the transverse section with only 20% oversize permitted. The length and thickness of the stalk should be in proportion to the size of the floret head.

<b>Frozen Garden Peas</b>	Shall be prepared from Grade A 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.
<b>Frozen Mixed Vegetables</b>	Shall be prepared from a combined mixture of selected vegetables. The diced vegetables where applicable should have an even cube shape not exceeding 12.5mm.
<b>Olives</b>	The olives shall be prepared from the sound fruits of varieties of the cultivated olive tree ( <i>Olea europaea</i> L.) having reached appropriate degree of development for processing that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing. The olives may include green or black olives

#### 9.37.4 Quality Requirements

##### Quality/Grades.

- the quality class for fresh produce shall be EU Class 1 or Grade A equivalent
- in the absence of EU Class 1 or Grade A produce, when determined by market availability and with the MOD's approval, EU Class 2 or Grade B will be acceptable
- produce shall be fit for purpose and shall comply with the Specific Marketing Standards or General Marketing Standards enforced by the Horticultural Marketing Inspectorate (HMI) of the Rural Payments Agency (RPA)
- Phytosanitary Certificates will be required for fresh produce when requested by the MOD
- 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
- olives shall comply with the requirements of the Codex Standard

##### Portion & Size Grading

The size grading of the products shall be agreed with the MOD complying with the regulations whenever possible and satisfying the demands of the user. All produce shall be uniformly size graded and meet the maximum storage life requirements and condition described.

##### Country of Origin

- according to seasonal or commercial circumstances, produce may be home grown or imported, however, menus shall be designed to reflect the natural growing or production period for the UK, and in-season produce shall be highlighted on menus.
- for food sourced in or from the UK, the food catalogue shall reflect the natural growing or production period for the UK, contracts shall allow for agile change in the food catalogue to accommodate seasonal produce, seasonal produce shall be supplied

- all canned products shall be of the latest season's crop in the country of origin

#### General

- frozen, canned and dried vegetables shall be prepared from good quality fresh, clean, sound, graded vegetables and be suitable as regards variety, maturity and shall be reasonably uniform in size, colour and firmness
- the packing medium for canned products is dependent on the product but can include brine, juice, vinegar or flavoured sauce
- sauce and flavourings added shall be authentic to produce a finished product with an attractive colour, aroma and flavour
- where tomato sauce is used, the tomato sauce shall contain at least 30% tomatoes
- freeze-dried vegetables are designed to be rehydrated by the addition of hot or cold water that have the appearance, texture, flavour and aroma consistent with the type of product and the manufacturer's description and the texture of the components shall be firm and tender, not mushy or hard
- 75% of fresh produce supplied to RN vessels will be supplied in unripened form and washed produce shall be dry on delivery but must not be supplied for overseas shipment unless authorised by the MOD
- olives shall be supplied as pitted

#### 9.37.5 Nutritional Requirements

- a variety of fresh, tinned, dried, pickled and frozen vegetables shall be supplied, the pack size is not considered part of the variety
- limited canned and bottled vegetables preserved in salt or oil shall be supplied
- canned and bottled vegetables shall not exceed maximum UK current core salt targets

#### 9.37.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- pre-prepared fruit and vegetables shall be produced, transported and stored in a chilled temperature of +4°C to +8°C
- the canned product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

### 9.38 Uncategorized Food Products

#### 9.38.1 Scope

Offal, Black Pudding, Haggis, Cooking wine, Cooking spirits, Chewing gum.

#### 9.38.2 Relevant Regulations, Standards and Codes of Practice

- the Bovine Offal (prohibition) Regulations 1989

#### 9.38.3 Glossary

TERM	DEFINITION
<b>Black Pudding</b>	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.
<b>Ox Liver</b>	The complete liver with portal lymph glands retained gall bladder and all fat removed prepared in accordance with AHDB standard (Offal B001).
<b>Cooking Wine / Spirits</b>	The cooking wine / spirits is intended for use as an added ingredient in food and not as a beverage. The product shall be drinkable although not necessarily of the highest quality table wine. The colour, flavour and bouquet of the wine shall be consistent with product description provided by the vintner. The colour and flavour of the spirits shall be consistent with the product description provided by the manufacturer.
<b>Haggis</b>	A Scottish steamed pudding traditionally made of finely minced sheep heart, lungs and liver. Pork may be used.
<b>Lamb Kidney</b>	The whole enucleated (skinned) kidney with blood vessels removed prepared in accordance with AHDB standard (Offal L001).
<b>Lamb Liver</b>	The complete liver with portal lymph glands retained gall bladder and all fat removed prepared in accordance with AHDB standard AHDB (Offal L001).
<b>Offal</b>	Fresh meat from an animal that is not part of the carcass, including blood and viscera.
<b>Ox Kidney</b>	The kidney is prepared in accordance with AHDB standard (Offal B001) by removal 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.

#### 9.38.4 Quality Requirements

- 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
- the finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies

## 9.38.5 Nutritional Requirements

- where provided as a main meal protein component, the minimum portion size for pre-portioned offal cuts is 120g raw weight and the minimum protein content / portion is 20g

## 9.38.6 Safety Requirements

- shall be free from contamination and safe for human consumption (free from critical defects)
- shall comply with the microbiological criteria for foodstuffs
- fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 9.39 Military Working Dog Food

## 9.39.1 Scope

Complete, Anallergenic, Dermatitis, Intestinal and Performance dry dog food for small, medium and large dogs; Dental Sticks & Chews; Training Treats; Liver Paste. Canned wet dog food for all dog types to supplement dry provision.

## 9.39.2 Relevant Regulations, Standards and Codes of Practice

- Pet food | Food Standards Agency
- EC 1069/2009 European Commission Regulations for Animal By-products
- FEDIAF Guide to Good Practice for the Manufacture of Safe Pet Foods
- FEDIAF Nutritional Guidelines for Cat and Dogs
- FEDIAF Code of Good Labelling Practice for Pet Food

## 9.39.3 Glossary

TERM	DEFINITION
<b>Anallergenic Dog Food</b>	Dog food which contains no allergens, uses only low molecular weight hydrolysed proteins and maize as a primary source of carbohydrate to support dogs with extreme adverse food reactions
<b>Complete Dog Food</b>	Dog food which, by reason of its composition, is sufficient for a daily ration (the average total quantity of a specific dog food that is needed daily by a dog of a given species, age category and lifestyle or activity to satisfy all its energy and nutrient requirements).
<b>DATR (Defence Animal Training Regiment)</b>	Provides animal handling training for more than 400 personnel and role specific training for hundreds of MWD per year. The unit is a joint service establishment with serving personnel from several Army regiments and the RAF Police.
<b>Dermatitis Dog Food</b>	A highly digestible formula with a combination of fully hydrolysed protein with no added non-hydrolysed protein sources, wheat free grains and essential fatty acids (omega 3 & 6) to support the skin's natural strength and help reduce and treat the signs of skin complaints including dermatosis, hair loss, inflamed skin, dry skin and itching.

<b>Dental Sticks/Chews</b>	Chewable sticks that help remove plaque and tartar from dog's teeth and gums through a mechanical scrubbing action. The shape, texture, and ingredients of the stick determine effectiveness.
<b>Intestinal Dog Food</b>	A highly digestible formula with balanced fibres (including prebiotics) and essential fatty acids to support healthy digestion, gut health and good intestinal transit in animals with sensitivities.
<b>Large Dog</b>	Any dog breed with a weight of more than 25kg and a shoulder height of over 60cm
<b>Liver Paste</b>	A treat made from liver that can be used as a reward for training or for the administration of medication.
<b>Medium Dog</b>	Any dog breed with a weight of more than 10kg and up to 25kg
<b>MWD</b>	Military Working Dog
<b>Performance Food</b>	A scientifically formulation higher in protein (hydrolysed) and fat and with added sources of chondroitin and glucosamine to help support active dogs who are regularly working at a moderate to high activity intensity.
<b>Resealable Packaging</b>	Packaging that allows the user to reseal or reclose the packaging.
<b>Small Dog</b>	Any dog breed with a weight of up to 10kg
<b>Training Treats</b>	Small (quick consumption), tasty (enjoyable/motivational), and low-calorie (less than 10% of daily energy) treats that are used to reward a dog for good behaviour during training sessions.
<b>VSTAT (Veterinary Services Training and Advisory Team)</b>	Provides training, support, and guidance for veterinary professionals, especially new graduates and those returning to practice. Also referred to as the RCVS (Royal College of Veterinary Surgeons) Veterinary Graduate Development Programme (VetGDP),

#### 9.39.4 Quality Requirements

- the finished products shall be of good quality, in sound condition and free from taint, rancidity, abnormality, malodour, off flavours and foreign bodies
- packaging shall withstand harsh handling during storage and distribution and be resealable
- a range of commercially available dental sticks/chews, training treats and liver paste shall be supplied, the finished products, 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

#### 9.39.5 Nutritional Requirements

- The procurement of dried and canned dog food shall be subject to prior approval by the DATR, Military Working Animal Capability Development in Army HQ and the VSTAT. The DATR and VSTAT prescribe the nutritional requirements that MWD food shall meet.
- the range of dog food supplied shall be suitable for small, medium and large dogs, including various levels of activity
- the dry mix shall contain easily digestible proteins derived from well processed poultry sources and novel carbohydrates (whole rice, oats, peas, beet pulp), unless otherwise specified

- all dry dog food to contain the following constituents and additives for optimal health, in addition to those described for each food type:

<b>Constituent/Additive</b>	<b>Optimal/Desirable</b>
Essential fatty acids (%)	3.0
Omega-6 fatty acids (%)	2.7
Omega-3 fatty acids (%)	0.3
Calcium (%)	1.1
Phosphorous (%)	0.7
Calcium:phosphorous (ratio)	1.6
Magnesium (%)	0.1
Iron (mg/kg)	42.0
Zinc (mg/kg)	134.0
Copper (mg/kg)	12.0
Manganese (mg/kg)	62.0
Selenium (mg/kg)	0.09
Iodine (mg/kg)	1.8
Glucosamine and chondroitin (mg)	900.0
Vitamin A (iu/kg)	10000
Vitamin D3 (iu/kg)	1000
Vitamin E (iu/kg)	225.0
Vitamin K	5.0
Vitamin B1	7.0
Vitamin B2	8.0
Vitamin B6	9.0
Vitamin B12	0.03
Vitamin C (protected)	0.0

**Adult Complete.** Suitable for MWD operating in a variety of conditions. To be suitable for all dogs types including small, medium and large breeds.

<b>PROTEIN</b>	<b>FAT</b>	<b>ASH</b>	<b>WHEAT</b>	<b>CRUDE FIBRE</b>
<b>More than 20%</b>	<b>15 - 20%</b>	<b>Less than 10%</b>	<b>Less than 5%</b>	<b>More than 1%</b>

**Adult Intestinal.** Suitable for all dog types and sizes.

<b>PROTEIN</b>	<b>FAT</b>	<b>ASH</b>	<b>WHEAT</b>	<b>CRUDE FIBRE</b>
<b>More than 20%</b>	<b>15 - 20%</b>	<b>Less than 10%</b>	<b>Less than 5%</b>	<b>More than 1.5%</b>

**Adult Dermatitis.** Suitable for all dog types and sizes.

<b>PROTEIN</b>	<b>FAT</b>	<b>ASH</b>	<b>WHEAT</b>	<b>CRUDE FIBRE</b>
<b>More than 20%</b>	<b>–Less than 15%</b>	<b>Less than 7%</b>	<b>None</b>	<b>2-5%</b>

**Anallergenic.** Suitable for all dog types and sizes.

PROTEIN	FAT	ASH	WHEAT	CRUDE FIBRE
More than 15%	15-20%	Less than 7%	None	1-3%

**Adult Performance.**

PROTEIN	FAT	ASH	WHEAT	CRUDE FIBRE
More than 30%	More than 25%	Less than 10%	Less than 5%	More than 1.5%

**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. At least 2 different flavours to be offered.

PROTEIN	FAT	ASH	CRUDE FIBRE
5 – 10%	Less than 10%	Less than 2%	Less than 2%

#### 9.39.6 Safety Requirements

- shall be free from contamination and safe for dog consumption
- ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product

## 10 Annexes

10.10A: Microbiological Standards for Ready-to-eat Foods

10.11B: Process Map

10.12C

10.13D: Version History



## ANNEX A - MICROBIOLOGICAL STANDARDS

### FOR READY-TO-EAT FOODS

#### Reference Literature:

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

#### Microbiological Guidelines

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

These are criteria which the MOD requires as a 'condition of acceptance' from the DP, Contractor and Supplier. 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 1 or more of the following:
  - i. poor quality of raw materials or food components
  - ii. undercooking
  - iii. cross-contamination
  - iv. poor cleaning
  - v. 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, et al. 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

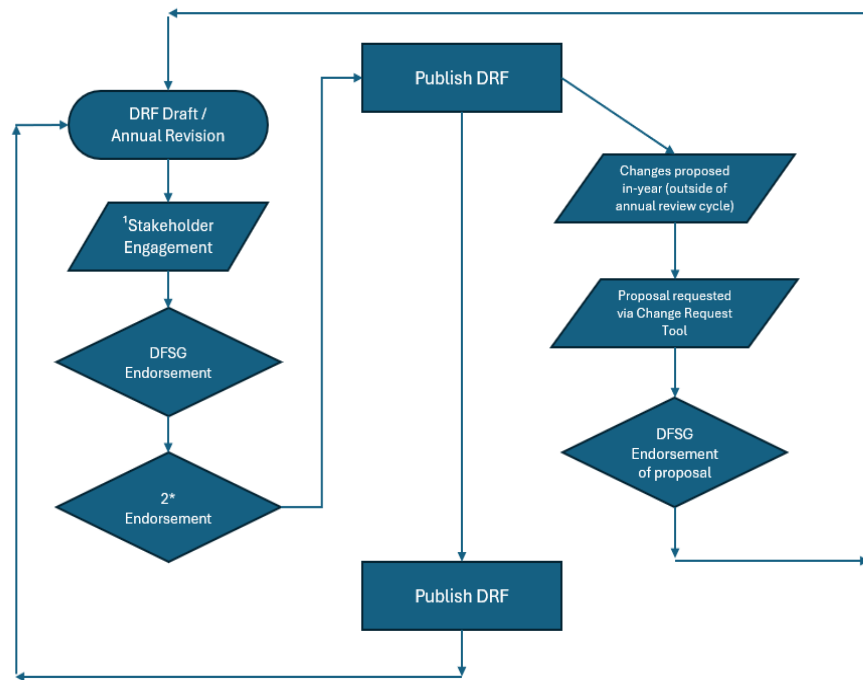
Table 1 - Microbiological quality is defined as the following:

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

The Health Protection Agency have divided food groups into various categories 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.

## ANNEX B – PROCESS MAP



<sup>1</sup> Stakeholders to be consulted within the review period are INM, FLCs, SMEs, CMO, DIO, DP, Policy, and DFSWG. This list is not exhaustive

**ANNEX C - CHANGE REQUEST FORM****Defence Requirement for Food (DRF) — Change Request Form**

Use this template to capture a DRF change request when operating offline. Copy the information into the spreadsheet when connectivity or macros are not available, or submit as a document if instructed by SCG.

Date:	
Proposer Name:	
Proposer Dept.:	
DRF Para/Part in question:	
Reason For Change:	
Legislation or Policy Ref (If Applicable to change):	
Evidence Sent to SCG RM?:	
Date sent:	
Cost Implications?:	
Quality Implications?:	
Supply Chain Implications?:	
If Yes, Detail here:	
Timeframe for change and reason:	
Wording Proposed (If Applicable):	
Supply Chain Implications?:	
Nutrition Implications?:	
Quality Implications?:	
Impacts on other Users:	
Does this need to be a DRF change? Have alternatives been considered (e.g., range item added)?:	
RM Content to propose to DFSG?:	
DFSG Endorsement Date:	
Unique ID:	

**ANNEX D – VERSION HISTORY**

Version	Date Issued	Amendment Details	Approval Stakeholders
15	2025	Full review to align with GBSF, AFFBS and market-facing Quality Standards – detailed in changelog.	Navy FGEN LOGS-Fleet WOCS1 FdArmy-Log-Sp-FoodSvcs-ComdFSWO Air-Support-Logs-SCC-CatCmdWO Air-Support-Logs-SCC-CatOpsSO3 DIO RD-DOE AH SFM Current Ops UKStratCom-DefSp-CCS-AH DES SE-SEQ-Environmental Lead DES LSOC-CMO-Ops-Assure UKStratCom-DefSp-Pol Cat Svcs NAVY INM-EMS DNAS NAVY INM-DEFENCE LEAD DIETITIAN DIO TS-EHT 2 UKStratCom-DMS-DMA-DSHE-EOHTR1 Air-Support-CAM-EH-OC