



Food Safety Bites

June 2017



Selected news, views and issues from 'field to fork'

Food Safety Bites – June 2017

If you have any comments or queries about the articles below or would like further information on any matter, please contact foodsafetybites@nsf.org

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1. Brexit

a) BREXIT: CJEU opinion on EU-Singapore trade deal may show promise for Brexit, says expert

A proposed free trade deal between the European Union and Singapore cannot be concluded without approval from all member states, the Court of Justice of the European Union has said.

In a legal opinion on the issue, the CJEU, Europe's highest court, said that two provisions of the agreement do not fall within the exclusive competence of the EU. The agreement therefore cannot be concluded without the participation of member states, it said.

"The court's decision is potentially helpful for the prospects of a UK / EU trade deal, given that a limited number of subjects were held to require approval from all member states.

For more information click [HERE](#)

b) BREXIT: Procedure Committee calls for further scrutiny on delegated legislation after general election

The House of Commons Procedure Committee has recommended that its successor committee should act swiftly to scrutinise details of legislation on the UK's exit from the EU.

In an end-of-session report published before the dissolution of parliament on 3 May, the committee said its inquiry into the government's proposals for the legislation had been "prematurely curtailed" due to the general election in June.

It said questions still needed to be answered on how the government will strike a balance between effective scrutiny of delegated legislation and the need to ensure the UK's statute book is ready for the country's departure from the EU in 2019.

For more information click [HERE](#)

See the report [HERE](#)

c) Brexit: French farming leader calls for 'hard border' on island of Ireland

The president of a French farming union has called for the re-introduction of a hard border between Northern Ireland and Republic of Ireland after Brexit.

Christophe Hillairet expressed concern that food produced outside the European Union could easily cross a "soft" Irish border and enter EU markets.

Mr Hillairet said he was worried that the British government will sign deals to import food from Commonwealth countries post-Brexit and that those products could then be transported across a future EU land border via Northern Ireland.

For more information click [HERE](#)

d) Brexit exposes threat to UK cheddar supply

Irish cheddar producers are studying a switch to mozzarella production. The Irish agri-food sector's exposure to the U.K. is more than 40 percent. Britain's imports of its favorite cheese — cheddar — are under threat because of Brexit. Ireland supplies about a third of the U.K.'s cheddar but leading Irish manufacturers are now contemplating switching to mozzarella production because of fears about Britain crashing out of the EU.

A hard Brexit is a nightmare scenario for Irish food producers. If the U.K. falls back on the EU's tariff schedule for members of the World Trade Organization, Ireland's cheddar cheese exporters will be hit with a potentially crippling tariff of €167.10 per 100 kilograms.

For more information click [HERE](#)

e) Brexit could pose GM headache for UK

The UK's food sector will face "enormous challenges" following Brexit, both in relation to trade with Europe and within its own borders, according to a report by the House of Lords EU energy and environment subcommittee.

"Once outside the EU the UK must develop its own external tariffs, and may find itself subject to the high external tariffs applied by the EU to agricultural products—to the detriment of UK farmers and food manufacturers," the subcommittee warned. "The UK may also face non-tariff barriers when exporting agriculture and food products to the EU, resulting in delays at ports and additional administrative costs."

For more information click [HERE](#)

f) Food & Drink Ireland: 'Brexit border will add 'huge costs' to food'

Food and Drink Ireland says Brexit hard border between Ireland and Northern Ireland would add "huge costs" to food businesses and suggests Sweden and Norway border may be solution.

The Irish food and drinks industry has outlined its concerns that a Brexit hard border between Ireland and Northern Ireland will have on the Irish food industry, as it warns over possible further currency volatility that will impact the food industry.

For more information click [HERE](#)

g) FDF wish list: Brexit tops five-point manifesto

Securing the best possible Brexit deal for food and drink manufacturers tops the Food and Drink Federation's (FDF's) five-point manifesto, ahead of the general election on June 8.

The FDF said avoiding any “cliff edge” transition effect was key to the food industry in the wake of the UK’s exit from the EU.

FDF director general Ian Wright said: “Food is a matter of national security. Food and farming is the sector most impacted by exiting the EU. It is imperative that the new government recognises this, and the importance of the food and drink industry in relation to the success of the wider UK economy

For more information click [HERE](#)

h) CAMRA Calls On Election Candidates To Grasp Opportunities From Brexit

The Campaign for Real Ale (CAMRA) is calling on election candidates to take advantage of the opportunities presented by Brexit to maximise the benefit to the British beer and pubs industry.

Beer, brewing and pubs support nearly 900,000 jobs in the UK and contribute £23.1bn to the UK economy annually. CAMRA members will ask candidates to ensure that the beer and pubs industry is both protected and promoted throughout the upcoming negotiations to leave the EU.

For more information click [HERE](#)

i) BHA Calls For Phasing Of Immigration Curbs

A ten-year phased approach to reducing immigration from the EU, to allow time for the recruitment of UK workers, is a key plank of a ‘manifesto’ sent to the major political parties by the British Hospitality Association, the leading tourism trade body.

The BHA, representing the UK’s fourth largest industry employing more than 4.5 million people, calls on all parties to make hospitality and tourism a strategic priority – as have many other governments around the world.

For more information click [HERE](#)

j) May's post-Brexit immigration policy could make it difficult for the UK to fill key roles in the food industry

LONDON — Britain faces having to train an expensive group of animal inspectors after Brexit to replace work currently carried out by European Union staff, but senior vets have warned that the UK may struggle to find enough qualified staff under its strict new immigration policy.

A team of 170 European Commission staff currently carry out hundreds of inspections a year around the world, visiting farms and production facilities to ensure that they comply with the EU's strict controls on food imports.

Prime Minister Theresa May intends to roll all EU law into UK law after Brexit, meaning that it could be required to carry out its own inspections but unable to access EU staff as easily as before.

For more information click [HERE](#)

k) Loss of EU workers would be huge blow to small businesses

Over half of small businesses with EU workers are worried about accessing people with the right skills (59%), or growing their business (54%) post-Brexit, according to new research from the Federation of Small Businesses (FSB).

If Brexit creates additional barriers to recruiting EU citizens, small firms that employ EU workers would consider moving their business abroad (13%), reducing operations (13%), or even closing down (8%).

For more information click [HERE](#)

See the report [HERE](#)

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2. Diet and health

a) Dairy ‘does not increase heart attack or stroke risk’

The Dairy Council has welcomed the findings of a report that claimed eating lots of cheese, yogurt and milk does not increase the risk of a heart attack or stroke. The report, published this week (May 8) by researchers at three universities, found no link between milk, total dairy, high or low-fat dairy and coronary heart disease or cardiovascular disease. The Dairy Council said the findings were further proof that claims dairy played a role in developing heart attacks or strokes were inaccurate.

For more information click [HERE](#)

b) Drive to cut meat eating had biggest impact last year

Pressure from all angles to cut meat consumption for health or environmental reasons had the single biggest impact on the industry last year, according to an exclusive GlobalMeatNews survey.

The State of the Industry: Global Meat 2017 report highlights the mood across the international animal protein sector, based on the views gleaned from top meat industry professionals.

For more information click [HERE](#)

c) Early introduction of vegetables can result in less fussy kids

Offering vegetables to babies early on can help reduce food fussiness in toddlers, according to a new study carried out in the Netherlands.

Fussy eating behaviour – which is characterised by a limited dietary variety due to the frequent rejection of familiar and unfamiliar food items – is common in young children and a constant headache for parents. Often, it’s vegetables that offspring will regularly turn their noses up at.

Children offered vegetables before the age of five months were “particularly less likely to be fussy eaters”, noted the team in their paper for the journal *Appetite*.

For more information click [HERE](#)

d) Eat more yoghurt for better bones, says study

Higher hip bone density and a reduced risk of osteoporosis have been found to occur after increased consumption of yoghurt in older women and men in Ireland.

Bone mineral density (BMD) measures in females were seen to increase by 3.1-3.9% and the biomarker for bone breakdown in men was 9.5% lower with increased yoghurt consumption.

The study, led by Trinity College Dublin in collaboration with St James's Hospital Dublin and investigators from Nutrition at Ulster University, is the largest observational study to date of dairy intakes and bone and frailty measurements.

For more information click [HERE](#)

e) EFSA: Sucralose is safe and does not cause cancer

Scientific evaluations of sucralose, conducted by The European Food Safety Authority (EFSA), find no link between the sweetener and cancer.

Published in the EFSA Journal, the findings are a direct response to allegations made by Italian researcher Morando Soffritti of the Ramazzini Institute.

The Institute's trials with mice were suggestive of sucralose's harmful effects but its results were largely dismissed by the food industry, critical of its study design and methodology.

EFSA concluded that "the available data did not support the conclusions of the authors," agreeing that the researchers used an unconventional design resulting in inconclusive, unreliable data.

For more information click [HERE](#)

f) Energy drink 'risk' revealed for teenagers with genetic heart disease

Caffeinated energy drinks can trigger serious cardiac events in young people with a genetic heart disease, Australian researchers claim.

They assessed the risk of cardiac events following consumption of energy drinks in patients diagnosed with congenital long QT syndrome (LQTS), a condition that affects 1 in 2000 and that can cause rapid, irregular heartbeat that can lead to sudden death.

For more information click [HERE](#)

g) Energy drinks trigger 'life threatening' heart activity, study suggests

The consumption of caffeinated energy drinks results in significant changes to heart function and blood pressure when compared to other drinks containing the same caffeine content.

Findings gathered by a team from the US revealed that drinking a commercially available energy drink containing 320 milligrams (mg) of caffeine results in increased electrical heart activity and rises in blood pressure.

The conclusions suggest the proprietary energy blends used to create energy drinks that work in tandem with caffeine to produce these heightened effects.

For more information click [HERE](#)

h) Gluten-free sales can be boosted by ‘worried-well’

Food manufacturers can boost their gluten-free sales by capitalising on the “worried well” – healthy people who make self-diagnoses – a report has found.

The rise of the worried-well, in addition to increasing numbers of coeliac sufferers, were making gluten-free products attractive to a wider range of people than ever before, according to the report from market research company Technavio.

For more information click [HERE](#)

i) Western diet increases gout risk, Harvard team warns

A diet plentiful in nuts, whole grains, fruits and vegetables, and low in salty, red, processed meats and sugary soft drinks may lower the incidence of gout, a BMJ study has concluded.

The diet, characteristic of those found in the Mediterranean, may provide an attractive preventive dietary approach for individuals at risk of gout.

Current estimates place the prevalence of gout in this region as low as 0.91% of the population in Italy and only 0.9% of 10,026 adult participants in metropolitan France. In contrast, estimates of gout prevalence in the UK was 3.22% in adults (aged over 20 years) and 2.49% in the entire population, which are similar to estimates reported in Spain and the Netherlands.

For more information click [HERE](#)

j) High fibre pasta set to 'revolutionise' ready meals

Healthier, high-fibre pasta is the newest 'reinvented carbohydrate' with potential for EFSA-backed health claims, says Ulrick & Short.

The British clean label specialist has announced its range of scilia fibres which help to enhance the nutritional profile of carbohydrates, making them healthier for consumers. "Scilia are a range of fibres that are added as a dry ingredient during the manufacturing process of pasta. It can be used in fillings too,"

For more information click [HERE](#)

k) Omega-3 and cancer recovery: How supplementation helps reduce hospital stays after operations

Omega-3 supplementation boosts immunity and helps reduce inflammation among gastrointestinal cancer patients after surgery, new meta-analysis reports.

Many types of Gastrointestinal (GI) cancer are ranked as the leading cause of cancer deaths worldwide. Surgery is the primary treatment for patients with early-stage GI cancer with patients often facing complications due malnutrition, tumour-induced immune suppression, surgical stress and inflammation.

Recent studies have indicated that nutritional intervention can reduce these problems, with omega-3 polyunsaturated fatty acids (n-3 PUFAs) particularly promising because of their inflammation benefits.

For more information click [HERE](#)

l) Parkinson's disease and diet: Nutritional intervention reveals 'clear therapeutic benefits'

A new study has demonstrated how dietary interventions with omega-3, prebiotics and other nutrients can help improve motor functions and cognition after the onset of Parkinson's disease in mice.

Academics previously reported the benefits of a diet rich in uridine and DHA in mice when consumed before Parkinson's disease was induced.

But now they also appear to have shown benefits when taken four weeks after the onset of the disease.

For more information click [HERE](#)

m) Saturated fats don't increase heart risk? Fat chance, say critics

Saturated fat does not clog up arteries nor increase the chance of a heart attack, according to a team of doctors whose views have triggered a wave of criticism.

In an editorial, published in the British Journal of Sports Medicine, the researchers described current thinking on the effect dietary saturated fat has on health as "just plain wrong."

Prof. Alun Hughes, professor of Cardiovascular Physiology and Pharmacology, described the editorial as "muddled" adding to "confusion on a contentious topic."

Others went further stating that the authors had reported evidence simplistically and selectively.

For more information click [HERE](#)

n) Should the gluten-free craze come to an end? Study thinks so

Gluten-free diets should not be encouraged for those without coeliac disease, as restricting gluten may result in low intake of beneficial nutrients found in whole grains, say researchers.

A 24-year long study published in The BMJ this week has said people without coeliac disease shouldn't be cutting out gluten from their diets as it could mean they are missing out on "heart healthy" whole grains.

For more information click [HERE](#)

o) Study sheds 'new light' on role of omega-3 in type 1 diabetes protection

“New light” has been shed on the role of fatty acids and milk feeding in helping protect against type 1 diabetes and further testing could help prove that nutritional intervention can help prevent a disease which impacts millions across the world.

This is the verdict of one of the researchers on a research paper, which suggests that omega-3 might reduce children’s risk of type 1 diabetes.

In particular, the results revealed that higher serum levels of fish-derived fatty acids were linked with a lower risk of early autoimmunity.

Furthermore, the research found that fatty acids consumed during breastfeeding may provide protection against type 1 diabetes.

For more information click [HERE](#)

p) Vitamins may have larger role in halting brain decline: Review

The role for folate and related B vitamins in slowing down the decline in brain function is very much underestimated as is their role in age-related depression, a review claims.

Findings point towards members of the B vitamin family as equally efficacious as specific nutrients, including omega-3 polyunsaturated fatty acids and polyphenols.

The team believe that together these nutrients may form effective nutrition strategies that could reduce the risk of cognitive and mental disorders and improve quality of life for the elderly.

For more information click [HERE](#)

q) Meat substitute market to grow to £4bn

The meat substitute market will reach global sales of £4bn (\$5.2bn) by 2020, according to a new report from Allied Market Research.

The Meat Substitute Market Report forecast the meat substitute market to grow by 8.4% during the period of 2015–2020.

Sales of meat substitutes in Europe accounted for 39% of the total market share in 2014. Textured vegetable protein-based meat substitutes occupied the largest market share of 36.5%.

The frozen meat substitute category accounted for the biggest market share of 78% in 2014. However, the ambient category of meat substitutes would grow at a faster rate in the coming years, claimed Allied Market Research.

For more information click [HERE](#)

3. Obesity

a) One in three adolescents is obese, say WHO

Health promotion campaigns are failing to reduce obesity in adolescents, according to a report published by World Health Organization (WHO) today.

Childhood obesity is now considered one of the most serious public health challenges of the 21st century.

The report, which shows data from 27 countries and regions across Europe between 2002 and 2014, was presented at the European Congress on Obesity in Portugal.

For more information click [HERE](#)

See the report [HERE](#)

b) World Obesity Federation: “Snowball effect” taking place as obesity recognised as disease

The World Obesity Federation is calling on health organisations and countries across the world to recognise obesity as a disease.

The question as to whether obesity should be classed a disease has been rumbling on for years.

The World Obesity Federation (WOF) is hoping that by classifying obesity as a disease, doctors will take a more holistic view of obesity and will increase the focus on obesity treatment and prevention.

It also believes it will help remove the feeling that patients alone are responsible for excess weight.

For more information click [HERE](#)

c) Malaysia’s obesity crisis: Time for less talk and more funding for action

“We’re good at publishing obesity plans, but not funding action”: That’s how the president of the Nutrition Society of Malaysia Dr E-Siong Tee has described his country’s efforts at improving health in a nation where one-in-two adults are overweight or obese.

“Every other adult is overweight or obese; 30% of school children overweight or obese; and so are 15% of toddlers. Under nutrition is not so much of a problem, but we still have 7% of infants who are stunted.”

While Malaysia is now experiencing the economic and social burden of obesity, Dr Ti said there had not yet been a willingness to fund plans to tackle it.

For more information click [HERE](#)

d) FoodDrinkEurope calls for industry action on better nutrition

A new survey has found 25% of people on a gluten free diet were served foods containing gluten when eating out. The Food Standards Agency is backing a campaign by Coeliac UK launching 8 May 2017 to highlight what businesses can do to keep their customers safe – and increase loyalty.

Coeliac UK estimate British food businesses are missing out on £100m of gluten free business, and 90% of people on a gluten free diet ate out in the last month. Plenty of reasons to get gluten free right!

For more information click [HERE](#)

4. Catering Business

a) Good 'Gluten Free' Info is Good for Business

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For more information click [HERE](#)

b) Easter Sales Down as Chains Take Biggest Hit

It was an Easter break to forget for Britain's managed pub and restaurant groups with collective like-for-like sales down 3.8% on 2016's four-day holiday weekend, according to latest Coffey Peach Business Tracker figures.

While managed pubs experienced only a 1% fall in like-for-like sales, restaurant operators in the Tracker cohort suffered a steep 9.1% drop in like-for-like performance over the extended weekend period, including Good Friday and Easter Monday, compared to last year's holiday weekend.

For more information click [HERE](#)

c) Office for National Statistics Survey Reveals

The latest Lifestyle survey by the Office for National Statistics has revealed a drop in the number of adults drinking – to the lowest level since the survey began in 2005.

The lifestyle survey is compiled by the ONS from a poll of nearly 8,000 people over the age of 16 across the UK and has found that the number of adults stating they had drunk alcohol in the last week has dropped from 64.2% in 2005 to 56.9% in 2016. In addition, the number of teetotallers had risen by 2 percentage points, to around 20.9%, equivalent to around 10.6 million people.

The findings agree with the British Beer and Pub Association's data on the sales of pure alcohol.

For more information click [HERE](#)

d) Two-thirds of London Chefs Believe Long Hours' Culture is Harming their Health, Unite Survey Reveals

Punishing long hours' culture in many professional kitchens is putting the mental and physical health of chefs in London at risk, a snapshot survey by Unite, the country's biggest union, has revealed.

Almost half (44 per cent) of chefs surveyed said they worked between 48 and 60 hours each week, with it now standard practice for employers to include an automatic 'opt-out' of the 48-hour a week rule under the Working Time Regulations in workers' contracts. The clause is often hidden, with workers unaware that they have opted-out of this protection.

A staggering 79 per cent said that they have had an accident or near miss due to fatigue, with 51 per cent saying that they suffer from depression due to being overworked.

For more information click [HERE](#)

e) UK Coffee Shop Sales At All Time High

Visiting coffee shops is a ritual that many Brits routinely adhere to, as new research reveals Britain's coffee shop culture is full of beans. According to Mintel research, the UK coffee shop market has enjoyed its biggest period of growth since 2008, when the market was valued at £2.2 billion. Over the last five years, the market rose by 37%, up from £2.4 billion in 2011 to reach an impressive £3.4 billion in 2016. What is more, between 2015 and 2016 sales increased a spectacular 10.4% – the biggest year-on-year boost witnessed in the last five years.

For more information click [HERE](#)

f) Use Of “Wonky Veg” Could Save Hospitality Businesses 12%

The hospitality sector is being urged to play an active role in reducing food waste by using more ‘wonky veg’.

The call comes from hospitality supplier Regency Purchasing Group, a, in response to a recent government report, which says ‘wonky’ fruit and vegetables should be considered normal.

The British hospitality industry currently has to abide by 10 EU legal standards on the size and shape of fruit and veg in shops; however, these rules could possibly be abolished as a result of Brexit.

For more information click [HERE](#)

g) Rising butter price stirs up discontent in bakery and pastry sector

The price of butter has risen sharply in the past year raising concern in the bakery and pastry sector globally.

The cost of butter has reached record highs in the past 12 months, crossing the €400/100kg (\$449.89/100kg) threshold in October, the first time that level has been reached since 2013.

For more information click [HERE](#)

How Can NSF Help?

NSF evaluates all aspects of your menu descriptions and associated claims, paying attention to accuracy information provided to consumers, including ingredients, additives and allergens.

At NSF we can ensure that all your food labelling is accurate, lawful and clear. This will make sure you do not miss product launch timings or risk bearing the costs of product recall and new labelling and will help you maintain customer confidence in your brand.

Contact your Account manager or enquiriesuk@nsf.org for further information

5. Origin

a) EU protected food names:

DEFRA have published a list of all product names with EU protection and a list of applications in progress.

See the full list [HERE](#)

See the list of applications being considered [HERE](#)

b) Co-op to sell only British fresh meat, as imports soar

The Co-op's pledge to sell only fresh British lamb and bacon, as part of its promise to stock exclusively home-produced fresh meat, has been welcomed by producers' organisations.

The retailer promised from today (May 2) to halt sales of New Zealand lamb and Danish bacon. Its retail chief executive Jo Whitfield said: "British consumers will be shocked to see how meat imports have grown while at the same time retailers hang out the bunting and claim to back British farmers.

"Only the Co-op offers 100% British fresh meat all year round and not just in the meat cabinet but also in our sandwiches, our pies and our ready meals."

For more information click [HERE](#)

c) Co-op UK to source 100% Fairtrade cocoa under hybrid model for retailers

Co-op UK has invested in a women's leadership program in Côte d'Ivoire as part a move to source all cocoa for own label products as Fairtrade.

Co-op UK will source 100% of its cocoa for own label products - such a chocolate and sauces - as Fairtrade from Saturday next week (May 27).

It has agreed a hybrid model of the Fairtrade Sourcing Program (FSP).

For more information click [HERE](#)

d) Pollen supplement firm stung by \$526,500 fine for false "made in New Zealand" labelling claim

A supplement company and its owner have been fined a total of NZ\$526,500 for claiming the bee pollen it used was New Zealand-made, when in fact it was produced and processed in China.

Topline International Ltd (Topline) has sold pollen-based supplements under the NatureBee brand, mostly for export, since 2000.

For more information click [HERE](#)

To ensure your labels meet the new legislation requirements speak to your account manager or email enquiries@nsf.org to find out more about NSF Trading Law, they can check your labels and menus and ensure your food labelling is accurate, lawful and clear.

6. Waste

a) MEPs back proposals to cut EU's 88 million tonnes of annual food waste

MEPs have voted overwhelmingly for measures to cut the millions of tonnes of food wasted each year across the EU.

623 MEPs voted in favour of the draft report from the EU environment commission which called for the 88 million tonnes per year of food waste to cut by 30% by 2025 and 50% by 2030.

The move comes as European policymakers look to reduce CO2 levels and for the bloc to become more socially and environmentally conscious.

For more information click [HERE](#)

b) Food waste targets 'must be set for food businesses'

Big food manufacturers and retailers should be required to comply with food waste targets, according to a report by an influential committee of MPs.

Waste targets should be imposed by government, in line with procedures adopted by other countries, said the House of Commons Environment, Food and Rural Affairs (EFRA) committee chair Neil Parish, Conservative MP for Tiverton and Honiton.

"Supermarkets need to do much more. It's ridiculous that perfectly good vegetables are wasted simply because they're a funny shape. Farmers supplying fruits and vegetables to UK supermarkets currently get their produce rejected on the grounds that it fails to meet cosmetic quality standards set by the big retailers."

For more information click [HERE](#)

c) Government and supermarkets urged to do more in reducing food waste

Governments and supermarkets must do more to prevent food waste, a report has urged as it reveals the cost to each consumer totals £200 (€237) per year.

According to the Environment Food and Rural Affairs Committee, initiatives such as establishing a national food waste reduction target and the relaxation of rules preventing the sale of 'wonky vegetables' could be implemented to cut costs.

Supermarkets were also asked to provide data on the amount of food they disposed of.

For more information click [HERE](#)

d) Food waste vote calls to change "confusing" labels and cut tax on charity donations

MEPs have voted to adopt a report calling on strict targets to cut food waste in half within 13 years.

Making "best before" and "use by" labels "less confusing" and changing the VAT directive on food donations to encourage better uptake from retailers and traders distributing to charities, are two major steps to reduce waste across the supply chain, according to the politicians.

For more information click [HERE](#)

Please contact your Account manager or enquiriesuk@nsf.org should you require any further information.

7. Salt & Sugar

a) Tax on sugary drinks may be extended after review

The sugar tax on soft drinks, which was passed by parliament on Tuesday [April 25] and will come into force next April, could be extended to a raft of other food and drink products, following news that its effectiveness on reducing obesity – particularly in children – will be reviewed after two years.

“Basically they have put a clause in [the soft drinks industry levy bill] that it will be looked at with regards to extending – perhaps to sugary milky drinks, maybe confectionery or just extending [generally].

For more information click [HERE](#)

b) ‘Forgotten killer’ salt set for health agenda return

Salt could return to the top of the health agenda after a survey found more than half of the UK population were unconcerned about how much they consumed, and only 14% knew that 6g was the recommended maximum daily amount.

Fears are mounting that salt has become “the forgotten killer”, after it had fallen to number three in the list of consumer food concerns, according to Klinge Foods, the manufacturer of LoSalt, which commissioned the survey of 2,000 UK adults.

The recent focus on sugar, championed by many celebrities, appeared to have had the effect of sidelining salt consumption.

For more information click [HERE](#)

c) The right dose: Are confectionery players in the US misreading the sugar obesity debate?

Confectionery companies should print teaspoon visualization of sugar doses front of pack instead of focusing on calories, says a consultant.

Melody Pattison Mehta is a brand strategy consultant to packaged goods firms, who founded her own consultancy firm FMCG Strategic Alliance in the early 2000s.

She has previously worked with a top five confectionery company and runs free podcast series Reinventing the Supermarket.

Weathering sugar attacks ‘easily’

Speaking to ConfectioneryNews, Pattison Mehta, said: "Sugar is going to be challenged in the next few years based on the trends I'm seeing in the science circles... Some kind of regulatory framework is going to come to sugar eventually."

"We really have not seen sugar labelling gotten right because the emphasis is still always on the caloric balance and not on the fructose."

For more information click [HERE](#)

8. Advertising & Marketing

a) Food firm kids' marketing pledge 'has no effect in the online area,' study claims

Over half of food websites contain advertising specifically targeted to minors, a study has found, as health experts repeat calls for a ban on marketing practices that target children, both online and on television.

Research carried out by the University of Hamburg has uncovered findings that identified over 60% of all websites for food contained elements designed to encourage children to consume foods high in fat, salt and sugar (HFSS).

For more information click [HERE](#)

b) KitKat UK trademark rejected on appeal



Nestlé has lost its bid to register the four-finger KitKat has a 3D shape mark in the UK after a ruling in the Court of Appeal today.

The court followed an earlier judgement by the High Court and rejected Nestlé's appeal – ruling in favor of Cadbury owner Mondelez International.

Nestlé has a right to appeal the case to the UK Supreme Court.

For more information click [HERE](#)

9. Food Fraud

a) Food and drink 'must take global cyber attack seriously'

The weekend's global cyber attack, which struck dozens of National Health Service (NHS) trusts, should act as a wake-up call for food and drink manufacturers to take internet security seriously, warn industry representatives.

The threat of cyber crime was a major barrier to manufacturing growth, said EEF, the manufacturers' organisation. The "indiscriminate nature of the attack" showed both big and small businesses were vulnerable to cyber-attacks, which would cause data, intellectual property and reputation to be lost.

Businesses must take appropriate steps to protect themselves – including backing-up all data, and not clicking on suspicious emails – EEF said. The government should also provide policy and legislation to facilitate cyber protection, it added

For more information click [HERE](#)

b) Food Integrity: Organised crime and Italian authenticity

Why the food sector attracts organised crime groups, protecting authentic Italian products and an added company to the project were highlights of the Food Integrity conference last week.

Thermo Fisher Scientific joined the European research project as a partner of INTELLItrace Work Package (WP) 18 which will focus on improving detection of adulterated products such as honey, wine, meat, fish, olive oil and coffee.

For more information click [HERE](#)

c) Mislabelling dominates Food Fraud Network cases

Mislabelling composition dominated cases in the EU Food Fraud Network (FFN), according to the 2016 annual report.

Meat and meat products (other than poultry) was the top category followed by fish products, fats and oils and poultry meat products.

The Commission said compared to 2015 the complexity of cases has increased.

“Cases have more detailed information and Member States are feeling more and more comfortable with the system. Overall there is a positive trend in the way cases are developing and the types of cross-border non-compliances the AAC is used for.”

For more information click [HERE](#)

See the report [HERE](#)

d) Police crack Spanish meat swindle

A Spanish meat company has been accused of selling beef burgers bulked up with pork, bread and/or fat in a major case of apparent food fraud.

Investigators from Spanish law enforcement agency the Guardia Civil allege the unidentified Spanish meat company, based in Burgos, was selling beef burgers and meatballs that may have contained more pork, bread, fat or soy.

So far, 14 people have been charged with food fraud crimes, according to the Guardia Civil, which said the suspects had been *“brought to justice”*.

The country’s oldest enforcement agency described the Spanish meat swindle as a *“major”* example of food fraud on a national level.

For more information click [HERE](#)

e) Pubs Urged To “Take Care” And Avoid Rogue Wholesalers

Pubs and shops must take care where they purchase their alcohol now that rogue wholesalers can be identified under new registration rules, warns the Federation of Wholesale Distributors.

More than 1,300 applicants failed to obtain registration under the Alcohol Wholesaler Registration Scheme (AWRS) and must now cease trading alcohol. Any trade buyer who purchases from an unregistered wholesaler will face severe penalties, which could include fines and imprisonment.

For more information click [HERE](#)

How can NSF Help? NSF provides a Food Fraud Service that seeks to assure that the supply of all products are safe and legal. The service can encompass approval for food and drink suppliers, wholesalers and distributors. Contact your Account manager or enquiries@nsf.org for further information.

10. Nutrition

a) Tesco wants traffic light labels to include exercise

Food and drink traffic light nutrition labels should be reviewed to make them more understandable by consumers in the battle against obesity, according to Tesco's strategic adviser Tim Smith.

Providing clear and simple information for customers was part of making healthier choices easier for consumers, said Smith. *"We have got quite used to the idea of traffic light labels. But maybe it is time that they were altered or changed to give them a better relevance."*

"I am quite taken with the idea of linking that to exercise".

For more information click [HERE](#)

b) Open letter demands EU-wide nutrient profiles for nutrition and health claims

An open letter penned by three leading health and consumer organisations - together with five food companies - calls for the 'urgent adoption' of nutrient profiles in the context of the EU health claims framework.

The letter claims that without nutrient profiles, approved nutrition and health claims can be put on any food and non-alcoholic product – and as such can be found on approximately 30% of packaged products sold in the EU.

Many argue that nutrient profiles are needed to ensure 'essentially unhealthy' food and drink products that are high in sugar, fat or salt cannot carry a health claim.

For more information click [HERE](#)

c) Game on: Four industry giants pledge to use French nutrition logo

France's official - but voluntary - nutrition label has its first takers as retailers Intermarché, Leclerc and Auchan as well as meat, seafood and ready meal manufacturer Fleury Michon commit to its use on their products.



The nutrition logo, NutriScore, was recently adopted as France's official label and received the backing of the World Health Organisation, which praised it for being "*straightforward*" and easy-to-understand.

Under EU rules regarding the single market, however, it can only be applied on a voluntary basis

For more information click [HERE](#)

d) ECJ rules against countries setting maximum levels for vitamins and minerals

European Member States cannot set individual maximum levels for vitamins and minerals unless they are based on international safety data and risk assessments, according to a new ruling from the European Court of Justice (ECJ).

The ruling specifically relates to a French case brought to the court in which French authorities took legal action against Noria Distribution for distributing and selling products that exceeded maximum vitamin levels stipulated in French law.

Despite the fact that the products were legal under wider EU legislation and could be legally sold in other Member States, the fact that France has individual laws which stipulated lower maximum allowed levels meant that the case was taken to the ECJ.

For more information click [HERE](#)

e) Food nutrition in schools gets teacher training boost

Food nutrition in schools has been boosted by the launch of an online training course aimed at improving the knowledge of primary schoolteachers on the subject.

The British Nutrition Foundation (BNF) course, 'Teaching food in primary: the why, what and how', covers food origins, Public Health England's Eatwell Guide and healthy eating, nutrition understanding, food safety, and cooking in the classroom.

The course includes downloadable guides for reflective practice – where teachers study their classroom experiences to improve the way they work – and culminates in an assessment and BNF certification.

For more information click [HERE](#)

f) Pernod Ricard adds nutrition info link on labels

Drinks giant Pernod Ricard is to provide a link to nutrition information on the labels of all of its leading brands, following a move by the European Commission (EC) to allow alcohol firms to propose their own labelling guidelines.

A website address and a quick response code will be included on Pernod Ricard's bottles in a phased rollout.

The company said 85% of the web pages were already online, with the remaining 15% available before the end of 2017.

For more information click [HERE](#)

g) Former First Lady Obama criticizes efforts to delay Nutrition Facts changes as insulting to consumers

Requests to delay the implementation of the updated Nutrition Facts panel, which includes a line to indicate added sugar and makes calories more visible, and a last-minute delay of menu labeling regulations are insulting to consumers, suggests Former First Lady Michelle Obama.

"Keep families ignorant," is the message that some in the food and beverage industry are sending by asking to push back the current July 2018 implementation date

For more information click [HERE](#)

11. Errington Cheese

a) Errington Cheese wins right to see E. coli evidence

Errington Cheese has won the right to see evidence linking one of its products to an E. coli outbreak last summer.

The firm was granted a petition in the Court of Session to be given data used by Food Standards Scotland (FSS) and Health Protection Scotland (HPS) to link Dunsyre Blue with the outbreak which sickened 26 and hospitalised 17 people.

"We firmly believe that Dunsyre Blue did not cause the outbreak last year," said Errington Cheese.

"We have asked food safety, epidemiological, and microbiological experts to study the report and they are all highly critical of the manner of the investigation, the bias, the lack of logic and the many errors."

For more information click [HERE](#)

b) Errington Cheese's 'E.coli outbreak' court case date set

The Scottish cheesemaker blamed for the fatal E.coli O157 outbreak last year will try to prove its Lanark Blue and Corra Linn cheeses are safe to eat, at court next month.

Lanark Sheriff Court will hear Errington Cheese's case as it attempts to *"rescue [its] name and reputation from damaging allegations, based on prejudice and bad science"*, said the company. The court will hear the case between June 1 and June 15.

For more information click [HERE](#)

12. Safety

a) Health and safety sentencing 'still hit and miss', says expert, as Whirlpool fined £700,000

The substantial fine recently imposed by a court against domestic appliances manufacturer Whirlpool UK Appliances Ltd (Whirlpool) illustrates "how hit and miss" the sentencing of health and safety offences can still be.

However, there were also indications that the company was the first to have been considered by a judge as 'very large' for the purposes of sentencing, given that the final fine of £700,000 had been reduced from an initial £1.2 million due to mitigating factors and a guilty plea

As a result of the new guideline, fines in health and safety cases are now directly linked to the risk of harm as a result of the failings, rather than any actual harm caused.

For more information click [HERE](#)

b) Health and safety fines 'could top £10M soon'

Health and safety fines in food manufacturing could soon reach more than £10M for a single offence, after a "seismic shift" in the size of penalties since the beginning of last year, according to DWF partner Dominic Watkins.

New guidelines for safety penalties – introduced from February 2016 – have raised the average fine for serious health and safety breaches to about £2M, Watkins told FoodManufacture.co.uk. Manufacturing fines could continue to rise, after a record-breaking £5M penalty on the owner of Alton Towers in September 2016, after a carriage collision on one of its roller coasters, he added.

"While the overall number of firms being fined has not changed that much, what has changed is the size of those fines."

For more information click [HERE](#)

c) Unsafe levels of arsenic found in baby food products, research finds

Almost three-quarters of infant and baby foods containing rice exceed safe levels of arsenic defined by EU law.

The findings reveal that among infants who were breast-fed or formula-fed before and after weaning, those that were formula-fed had a higher concentration of arsenic in their urine.

Non-dairy formulas which includes rice-fortified formulas suited to infants with dietary requirements were particularly high in the toxic chemical, which has been linked to impaired physical and mental development.

For more information click [HERE](#)

d) Chickpeas suspected source of hummus taste issues

Hummus was removed from shelves in some UK supermarkets and recalled by a Swedish company due to 'taste issues'.

Users on social media complained of a 'metallic taste' and chickpeas used in the dip are believed to at fault.

The supplier of the hummus (or houmous) to Tesco, Sainsbury's and M&S stores in the UK was Bakkavor. The firm did not respond to our requests for comment.

The UK FSA hadn't been notified about the withdrawal when we asked the agency for comment but said businesses only need to make it aware of such action if it was for food safety reasons.

For more information click [HERE](#)

e) Morrisons probes metal 'pins' found in green beans

Morrisons has launched an investigation after two people found metal "pins" in green beans bought from its stores.

The retailer recalled its 170g 'Trimmed Beans' on April 20, after it was revealed they might contain small pieces of metal, according to Food Standards Agency (FSA). The authorities were alerted after shoppers – almost 220 miles apart – found the metal shards.

A Morrisons spokeswoman said: *"We have been made aware of two incidents involving metal being found in two packets of green beans"*.

For more information click [HERE](#)

f) New case in botulism outbreak linked to fish

A new case of Clostridium botulism from fish, a jump in hepatitis A illnesses and investigations ending in US and Canada are outbreaks reported recently.

Germany reported a laboratory-confirmed case of botulism in a 53-year-old man living in the northwest of the country in early May. He remains in a critical condition.

Botulinum neurotoxin type E was in patient sera and Clostridium botulinum type E was detected by PCR in leftovers of fish he had eaten.

The source is suspected to be dried and salted roach bought on 29 April. A second suspected case in southern Germany is under investigation.

For more information click [HERE](#)

g) Safety fears of synthetic colour additives dispelled by IACM studies

The safety of synthetic colour additives used in soft drinks, cereals and baked goods, were confirmed in a trio of studies as findings appear to back up recent EFSA and US authority findings.

The safety profiles of Allura Red AC (E129) and Tartrazine (E102) as well as their use amongst the US population *"did not pose a health risk at conservative ranges of food consumption and levels of use."*

"The findings are intended to allay consumer concerns that may have developed due to a lack of sufficient information."

For more information click [HERE](#)

NSF are able to design bespoke risk assessment services to identify and manage specific risks within your supply chain Contact your Account manager or enquiriesuk@nsf.org for further information.

13. Belgium - Halal and kosher slaughter

a) Halal and kosher slaughter banned in Belgian region

A large region in Belgium has voted in favour of banning halal and kosher meat by outlawing the slaughter of unstunned animals.

The environment committee of Belgium's French-speaking Walloon Parliament voted unanimously on Friday 5 May for the ban on halal and kosher meat. Now, the bill needs parliamentary approval to go through with a vote set for May. If this passes, halal and kosher slaughter will be phased out by 2019.

Further bans on halal and kosher slaughter could be rolled out across Belgium too, as the regional parliament in Flanders, Belgium, has also proposed a ban.

For more information click [HERE](#)

b) Transition period in Belgium to change religious slaughter

A more than two-year transitional period to help slaughterhouses in Belgium adjust to new rules on halal and kosher slaughter has been agreed.

Belgium's devolved Wallonia region, the country's largest territory, and the Dutch-speaking Flanders region will allow halal and kosher abattoirs over two years to switch to a new slaughter technique that requires pre-kill stunning.

Religious slaughter will still be allowed, but the technique is due to change on 1 September 2019. From this date, religious slaughterhouses will have to stun animals before they are killed.

For more information click [HERE](#)

14. TraQtion software now available in UK and EU

Quality management software from an NSF International subsidiary has been rolled out in the UK and EU.

TraQtion is a Software-as-a-Service (SaaS) tool aimed at helping track compliance and risk across suppliers, products and sites for food and beverage retailers and manufacturers. It can be used as a stand-alone compliance system or combined with NSF International services.

TraQtion uses client thresholds and requirements to determine risk levels for suppliers, products and sites.

Using these thresholds, it alerts clients of higher-risk profile suppliers, products and sites for quick follow-up actions, which helps protect consumers and the client's brand.

For more information click [HERE](#)

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15. Are deposit systems ready for a return?

With Coca-Cola GB dropping its opposition to a deposit return system (DRS) and calling for a trial of "a well-designed deposit scheme for drinks containers, starting in Scotland",

where Zero Waste Scotland (ZWS) has been consulting on the idea, some are starting to ask whether such a system would boost recycling and reduce littering in the rest of the UK, too.

For more information click [HERE](#)

16. EU food sector unprepared for droughts set to hit palm oil, soy & cocoa

Europe's food industry could be left exposed to supply shortages and rocketing prices as climate change increases the risk of droughts in key commodity-producing countries. Around 38% of the EU's water demand lies outside its borders with 98% of this embodied in imported agricultural products, according to a new report published by the Water Footprint Network. This leaves the bloc "particularly vulnerable" to lack of water availability in areas that provide key products

The good news is that, currently, the majority of agricultural commodities imported to the EU are from areas with "low" or "moderate" drought risks.

But this could change dramatically as global temperatures rise and extreme weather events become more commonplace.

For more information click [HERE](#)

17. Food production can weather the storm, say sustainability project leaders

As climate change poses an increasing threat to food security, a project that combines innovation with food growing technologies believes sustainability is possible in this changing environment.

The ClimaAdapt project believes it has equipped 90,000 Indian businesses with knowledge on how they can adapt their agricultural practise to a changing climate. Through a combination of farmer driven testing, refining, upscaling and the implementation of new rice growing and irrigation technologies, water use has been reduced by 40%. The upshot is a 25% yield increase.

For more information click [HERE](#)

18. Fyffes suspended from Ethical Trading Initiative

Fyffes has been suspended from the Ethical Trading Initiative (ETI) with immediate effect, after an investigation into union claims of workers' rights abuses in its supply chain. The fruit giant has 90 days to agree a plan to work with the International Union of Food workers (IUF), representing its workers, or face expulsion from the ETI, according to a statement from the ethics group on May 5.

For more information click [HERE](#)

19. Global beef prices tipped to drop this year

International beef prices are set to experience varying levels of decline this year, largely driven by one of the world's biggest beef importers, the US, according to Informa.

The agribusiness vertical of London-based publishing and data analyst firm Informa has claimed beef prices will fall in 2017.

Increased production and recovery from drought will lead to cheaper beef prices in many countries – but not all, it said.

For more information click [HERE](#)

20. Lobbies locked in plant-based stalemate but near EU definition of vegetarian

As Europe's processed meat lobby presses the Commission to ban vegetarian products from using meat names, FoodDrinkEurope (FDE) and the European Vegetarian Union (EVU) are close to agreeing on a definition of vegetarian and vegan.

Earlier this month the president of CLITRAVI, the association that represents meat processors, Robert Volut addressed a letter to Jerzy Bogdan Plewa, director general for agriculture and rural development, and director-general for health and food security Xavier Prats Monné, asking them to ban plant-based products from using meat terms on packaging and advertising.

For more information click [HERE](#)

21. MSC marks 20th anniversary with release of 2020 strategy

Today, as the Marine Stewardship Council (MSC) marks 20 years since its creation, the organisation set out its strategy for the years ahead. The plan includes the MSC's aspiration for a more than a third of global marine catch to be certified or engaged in the MSC program by 2030. The MSC's ambition is to strengthen engagement and impact in the Global South, Large Marine Ecosystems (LMEs), priority markets and species, and with consumers, while continuing to deliver value to MSC certified fisheries.

For more information click [HERE](#)

22. Regulators can use certification as element of risk assessment - GFSI

Audits and certificates give confidence that the systems are working as they are designed to, according to the chair of the GFSI board of directors.

Mike Robach, also VP, corporate food safety, quality & regulatory for Cargill, Inc. USA, spoke to FoodQualityNews at the Global Food Safety Conference in Houston, Texas.

One of the important changes in the benchmarking requirements was around auditor competence.

"That was something that was in the past left to the individual process owner and GFSI felt we had to have a little more rigour around the knowledge and skills and performance of the auditor," said Robach.

For more information click [HERE](#)

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23. Smart glasses to revolutionise hygiene audits

Wearable wireless technology – specifically, smart glasses with inbuilt video cameras – is set to revolutionise the way food hygiene audits and training is carried out, according to the boss of an international auditing company.

Tom Chestnut, senior vice president for the Global Food Division with NSF International described trials over the past two-and-half years by his company working with Google technology to prove the concept.

Once the technology is properly rolled out, it will allow hygiene experts and auditors from one location to remotely observe what is happening on a food production line on the other side the world.

For more information click [HERE](#)

24. Can EFSA ever cut ties with industry?

The consultation for a new policy on independence at the European Food Safety Authority (EFSA) draws to a close this week and campaigners have told FoodNavigator that the final document won't be worth the paper it's written on

"My problem is that they pretend to be independent from the food industry, but they're not," explained Martin Pigeon, researcher and campaigner on agribusiness issues at Corporate Europe Observatory (CEO). *"You can spend ten minutes looking at a panel and come up with a scandal."*

EFSA has found itself mired in scandal after scandal; and most involve industry ties that for campaigners – and increasingly the public and politicians – are too close for comfort.

For more information click [HERE](#)

25. UK FSA Food and Allergy Alerts (May'17)

Recalls

[**SPAR recalls its SPAR Chicken Tikka Chunks because it may contain small pieces of glass**](#)

15 May 2017

SPAR is recalling its Tikka Chicken Chunks because it may contain small pieces of glass which could present a safety risk.

[**William Santus & Co recalls Uncle Joe's Liquorice & Aniseed Extra Strong Mints as the sweets may contain small pieces of metal**](#)

15 May 2017

Uncle Joe's Liquorice & Aniseed Extra Strong Mints 35g tins are being recalled because the sweets may contain small pieces of metal which could represent a safety risk.

Allergy -

Aldi recalls Brasserie Gluten Free Organic Pale Ale due to undeclared barley

25 May 2017

Aldi is recalling its Brasserie Gluten Free Organic Pale Ale because it contains barley which is not mentioned on the label. This means the product is a possible health risk for anyone with an allergy to barley. The product does not pose a risk to consumers with coeliac disease.

Musgrave NI recalls its Gourmet Cheese & Bacon Burgers because of undeclared soya (N Ireland only)

19 May 2017

Musgrave Retail Partners NI is recalling its Gourmet Cheese & Bacon Burgers because they contain soya, which is not mentioned on the label. This means the product is a possible health risk for anyone with an allergy to soya. Distribution of the affected stock is limited to Centra and Supervalu stores in Northern Ireland.

Aldi recalls its Madagascan Vanilla Extract because of undeclared almonds

11 May 2017

Aldi is recalling Madagascan Vanilla Extract because it was incorrectly packed with Moroccan Almond Extract. Although the label around the neck of the bottle refers to Moroccan Almond Extract, the product may still be a possible health risk for anyone with an allergy to nuts (almond).

Cofresh recalls its Cornflake Mix snack because of packaging error

6 May 2017

Cofresh is recalling a batch of Cornflake Mix snack because it has been mis-packed with Cofresh's Salted Rice Sticks. It contains wheat flour (gluten) not mentioned on the label. The products are a possible health risk for anyone with an allergy or intolerance to wheat flour or gluten. Only products purchased from ASDA or Wm Morrison stores with this batch number are known to be affected.

Renew Life UK recalls probiotic supplements because of undeclared milk protein

4 May 2017

Renew Life UK is recalling five probiotic supplement products because they contain milk protein which is not mentioned on the label. This means the products are a possible health risk for anyone with an allergy or intolerance to milk or milk constituents.

EU RASFF (Rapid alert system for food and Feed) – highlights

All RASFF can be found [HERE](#)

Date	Country of origin	Subject	Country of notification	Classification
24/05/2017	Egypt	aflatoxins (B1 = 1167.1; Tot. = 1348 µg/kg - ppb) in peanut kernels from Egypt	UK	border rejection - consignment detained
24/05/2017	India	absence of health certificate(s) and absence of certified analytical report for sesame seeds from India	UK	border rejection - consignment detained
24/05/2017	Brazil	Salmonella (present /25g) in frozen salted chicken meat from Brazil	UK	border rejection - consignment detained
23/05/2017	Turkey	poor temperature control (5.9 and 9 °C) of chilled bluefin tuna (Thunnus thynnus) from Turkey	UK	border rejection - consignment detained
23/05/2017	Brazil	Salmonella (in 2 out 5 samples /25g) in frozen salted chicken half breasts from Brazil	UK	border rejection - consignment detained
23/05/2017	India	poor temperature control of chilled yellowfin tuna loins (Thunnus albacares), swordfish (Xiphias gladius) and kingfish (Scomberomorus Spp) from India	UK	border rejection - consignment detained

23/05/2017	Taiwan	E 425 - konjac unauthorised in colourful jelly from Taiwan	UK	border rejection - consignment detained
23/05/2017	UK	aflatoxins (B1 = 45 µg/kg - ppb) in rice bran from the United Kingdom	Belgium	alert - company's own check
22/05/2017	Brazil	Salmonella (presence /25g) in frozen salted chicken half breasts from Brazil	UK	border rejection - consignment detained
22/05/2017	Nigeria	attempt to illegally import, absence of health certificate(s) and absence of certified analytical report for watermelon seeds from Nigeria	UK	border rejection - consignment detained
22/05/2017	India	absence of health certificate(s) and absence of certified analytical report for peanuts from India	UK	border rejection - consignment detained
16/05/2017	Turkey	spoilage of chilled Atlantic bluefin tuna (Thunnus thynnus) from Turkey	UK	border rejection - consignment detained
15/05/2017	UK	shigatoxin-producing Escherichia coli (stx1+ /25g) in chilled lamb loins from the United Kingdom	Italy	official control on the market - seizure
12/05/2017	Brazil	Salmonella (present /25g) in frozen chicken	UK	border rejection - consignment detained

		fillet preparation from Brazil		
12/05/2017	India	absence of health certificate(s) for chilli powder from India	UK	border rejection - consignment detained
12/05/2017	India	absence of health certificate(s) and absence of certified analytical report for chilli powder in spices mix from India	UK	border rejection - consignment detained
12/05/2017	India	absence of health certificate(s) and absence of certified analytical report for ground pepper in several masala spices mixes from India	UK	border rejection - consignment detained
11/05/2017	UK	undeclared almond in almond extract incorrectly labelled as vanilla extract from the United Kingdom	UK	alert - official control on the market
11/05/2017	India	aflatoxins (B1 = 14.4; Tot. = 17.3 µg/kg - ppb) in groundnuts from India	UK	border rejection - consignment detained
11/05/2017	Uzbekistan	high content of cyanide (322 mg/kg - ppm) in bitter apricot kernels from Uzbekistan, via Turkey	UK	border rejection - consignment detained
10/05/2017	UK	too high content of alcohol (containing 77 instead 40 %) in	UK	information for attention - official control in non-member country

		dry gin from the United Kingdom		
10/05/2017	Egypt	aflatoxins (B1 = 240; Tot. = 290 / B1 = 270; Tot. = 320 µg/kg - ppb) in peanut kernels from Egypt	UK	border rejection - consignment detained
10/05/2017	UK	unauthorised substance sildenafil (102.7 mg/item) in food supplement from the United Kingdom	Germany	consumer complaint information on distribution not (yet) available
09/05/2017	Ghana	aflatoxins (B1 = 3.5; Tot. = 3.8 µg/kg - ppb) in dried melon seeds (Egusi) from Ghana	UK	border rejection - consignment detained
05/05/2017	India	absence of health certificate(s) for nutmeg powder from India	UK	border rejection - consignment detained
05/05/2017	India	absence of health certificate(s) and absence of certified analytical report for curry leaves from India	UK	border rejection - consignment detained
04/05/2017	Canada	undeclared lactoprotein in food supplements from Canada	UK	alert - company's own check
04/05/2017	UK	Listeria monocytogenes (presence /25g) in smoked salmon from the United Kingdom	Italy	detained by operator - no distribution from notifying country
03/05/2017	Brazil	poor temperature control (up to - 0.2 °C) of frozen	UK	border rejection - consignment detained

		chicken meat from Brazil		
02/05/2017	India	lead (58 mg/kg - ppm) in organic turmeric powder from India	UK	alert - company's own check
02/05/2017	Ghana	attempt to illegally import palm oil from Ghana	UK	border rejection - consignment detained
02/05/2017	Morocco	canned sardines from Morocco with defective packaging (leakage from cans)	UK	border rejection - consignment detained



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