

## Guidance for butchers

### Food Information to Consumers Regulations 2014 / 1169 Annex VI Part B

#### Labelling of 'minced meat'

Following the implementation of EU Regulations minced meat designations may only be used where the minced meat complies with maximum limits for the fat content and connective tissue as set out in the following table:

Minced meat designation	Fat content as a percentage of product	Collagen content as a percentage of meat protein
lean minced meat	≤ 7%	≤ 12%
minced pure beef	≤ 20%	≤ 15%
minced meat containing pig meat	≤ 30%	≤ 18%
minced meat of other species	≤ 25%	≤ 15%

Fat and collagen levels can be worked out using the methods described in the Food Standards Agency Guidance which can be found at: [www.food.gov.uk/multimedia/pdfs/meatguidance.pdf](http://www.food.gov.uk/multimedia/pdfs/meatguidance.pdf)

If you use the word “lean” in the description of minced meat from **any species** the limits are 7 % and 12 %. Descriptions such as minced beef, beef mince, steak mince, ground beef or similar are considered to be pure minced beef and the limits of 20 % and 15 % apply.

Minced pork, or any mixed minced meat which contains minced pork must meet the limits of 30 % and 18 %. Minced turkey, lamb etc. has limits of 25 % and 15 %.

The following statements must also appear on any information provided:

- 'percentage of fat content under ...%', - 'collagen/meat protein ratio under ...%',

**If the fat and/or collagen levels are higher than the maximum amounts, you can only market the mince if you describe the minced meat using the “national mark”  For UK market only beside the minced meat or on your price list. You cannot use the word “lean” in the name or description of minced meat sold under the national mark.**

#### Allergens

You must provide customers with details of allergenic ingredients, including all loose foods.

Your suppliers of non-prepacked foods are also required to provide you with information about allergens either on the packaging, an attached label, or on commercial documents.

The 14 allergens are: **Cereals containing gluten** [wheat (such as spelt and khorasan wheat), rye, barley, oats, or their hybrid strains]; **Nuts** [almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut]; **Peanut**; **Crustaceans**; **Fish**; **Egg**; **Soya**; **Sesame**; **Lupin**; **Celery and celeriac**; **Mustard**; **Milk**; **Molluscs**; **Sulphur dioxide and sulphites**.

If you are making your own products, e.g. sausages, pies etc., you will need to go through your recipes and make a list of the allergens in the ingredients.

You may give allergen information for food which is non-prepacked, or packed and sold on your own premises either as (1) Individual label beside the product, e.g. Contains wheat & sulphites OR (2) on a notice that can be easily read by customers at the counter, e.g.

<b>Allergen information</b>	
<b>Product</b>	<b>Contains:</b>
Pork sausage	Wheat, sulphites
Steak pie	Wheat, egg, milk
Black pudding	Oats, wheat, soya
Beefburger	Wheat, sulphites

## **Name of the food**

You have to give a name for all food products.

The name must be the legal name, e.g. “beef burger”, “pork sausage” or “steak pie”, a customary name, e.g. “black pudding”, or a descriptive name which distinguishes it from other similar products.

For non-prepacked food, the name must be on a notice, ticket or label that the consumer can easily see at the place where he chooses the food.

## **Meat content**

For most products containing meat [except fresh meat or products such as sandwiches, filled rolls, pizzas and soups] you need to indicate the meat content as a percentage. Guidance on how to calculate the meat content can be found at

[www.food.gov.uk/multimedia/pdfs/meatguidance.pdf](http://www.food.gov.uk/multimedia/pdfs/meatguidance.pdf)

## **Additives labelling**

For non-prepacked food, you will no longer have to indicate the presence of antioxidant, colour, flavouring, flavour enhancer, preservative, or sweetener.

<b>Examples of labelling</b>	<b>OLD</b>	<b>NEW</b>
Non-prepacked	Minced beef	Minced beef
Prepacked	Minced beef	Minced beef percentage of fat content under 20 % collagen/meat protein ratio under 15 %
UK only Non-prepacked	Minced beef	Minced beef
UK only Prepacked	Minced beef	Minced beef percentage of fat content under 25 % collagen/meat protein ratio under 25 %
Non-prepacked	Pork sausage 68% Pork Contains preservative & antioxidant	Pork sausage 68% pork Contains <b>wheat &amp; sulphites</b>