



DEFENCE FUEL & FOOD SERVICES

FOOD QUALITY STANDARDS



FOREWORD

INTRODUCTION

1. This Food Quality Standard (FQS) is issued by the Defence Fuel & Food Services Team (FST hereafter referred to as the Authority), under delegated authority from DE&S on behalf of the Ministry of Defence (MOD).

2. The FQS are not to be considered as a series of product specifications but as a guide to the minimum quality criteria that the Authority will expect a Contractor to deliver. The Contractor will be required to supply food and drink products that are safe, legal and meets the Authority's FQS. The Authority has taken into account legislation, industry standards and guidelines recommended by Government (e.g. Assurance Schemes). Hyperlinks can be found in the Glossary that provides the appropriate current reference information.

3. Monitoring compliance with the FQS may involve food product testing and inspection in accordance with the Terms and Conditions of the Contract.

(References: Contract DCGOPS4/4313 "the Authority retains the right to inspect items anywhere in the supply chain as agreed at Annex B paragraphs 16 and 17 to this contract)

a. 16. INSPECTION 16.1. The Authority shall have the right to inspect or arrange for the inspection of the Articles on reasonable notice either before or after delivery. Where the Authority inspects the Articles before or on delivery this shall not constitute Acceptance of the Articles and shall be without prejudice to any other rights the Authority may have under the Contract.

b. 17. INSPECTION OF PREMISES, PREPARATION ETC 17.1 The premises of the Contractor, its sub-contractors, its suppliers and, where appropriate, its agents shall at all reasonable times, during the preparation and packaging of the Articles, be open to the Authority for inspection, and the Contractor shall provide for that purpose, free of charge, reasonable working accommodation, facilities and labour. If the Authority decides that the premises or the processes of preparation and packing are not satisfactory inasmuch as the Contractor is not complying with all relevant, mandatory legislation in force relating to the supply, distribution and processing of food, he shall notify the Contractor accordingly and suspend delivery of the Articles. If the Contractor shall persistently fail to rectify the deficiency within a reasonable period, the Authority may determine the Contract forthwith. On such determination, the powers given by DEFCON 614 (Edn 09/03) shall apply, as if there had been a failure in delivery.

Alternatively a third party, authorised by the Authority, may be employed to undertake these monitoring activities on its behalf. Should there be any breach of a FQS, the Authority reserves the right to reject the food and may seek advice as to whether there has been any contravention(s) of food law by reporting the matter to the relevant food law enforcement authority.

4. The responsibility of the Authority and the Contractor is to identify food that will satisfy the demands of the consumer and remain fit for purpose in diverse and often extreme environments. Therefore the Authority is not committed to purchasing the cheapest product (that meets the stated minimum quality standard) but will expect good quality products, which may exceed the stated minimum standard, to be offered at a competitive cost.

5. The MOD like all other central government departments is committed to a procurement strategy that meets EU and UK legislation that prevents "buy National" policies, encourages free trade and equal access to markets. The Authority will take into account ethical and sustainable values and whenever they are competitive give full consideration to British products to promote sustainability. Whilst the Authority will strive to apply the principles and best practices behind Government Buying Standards (GBS) the Contractor will be made aware of the exemptions agreed with DEFRA for operational environments. However, value for money, propriety, assurity of supply and the ability to retain a shelf life

that supports troops operating over extended lines of communications and for long periods remain the main procurement and operational imperatives.

6. Military operations and exercises are global and therefore food provisioning must be inherently flexible. In these circumstances it is recognised that the personnel are operating under very different circumstances to those which the GBS criteria(s) were developed to meet. MOD is fully exempt from meeting any of the GBS that may adversely affect the well being of personnel deployed on operations or training in extreme conditions. This may include ships deploying and UK 'greenfield' site exercises.

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

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

NUTRITION

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

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

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

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

11. The Contractor is required to retain on file a specification for each product that will provide precise details about the product including but not exclusively composition, sensory profile labelling, and packaging. The Authority shall be given access to these specifications on request for comparison with the FQS using the information to support other means of quality assessment. As examples the specifications shall be used at the Food Selection Panel (FSP) to evaluate products that are offered, investigations by the Authority into customer complaints or for the assessment of air freight shipments.

GENERAL REQUIREMENTS

EU and UK LEGISLATION

12. Food and drink supplied to the MOD by the Contractor must comply fully with all relevant provisions of the UK food legislation, and EC regulations extant at the time of supply.
13. Where food and drink is sourced outside of UK or other EU member state and delivered directly to the MOD the product must meet specific criteria in the FQS (e.g. minimum meat and fat content) and comply with the appropriate, associated legislative requirements of the country of origin and supply.

ETHNIC FOODS

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

FOOD IMPORT and EXPORT DOCUMENTATION

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

QUALITY ASSURANCE MANAGEMENT

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

FOOD INCIDENTS

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

18. The Contractor shall inform the Authority if a food or a food ingredient has been irradiated or has been treated with ionising radiation. The process must only be undertaken at an EC approved premises in accordance with Directive 1999/2/EC. Irradiated foods must be clearly labelled and be accompanied by the associated certification in accordance with The Food Irradiation (England) Regulations.

ALLERGENS

19. The Contractor must ensure that the food and drink products containing Allergens listed under The Food Labelling (England) Regulations implementing Directive 2003/89/EC are clearly labelled making clear reference to the source allergen.

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

GENETICALLY MODIFIED FOODSTUFFS

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

PESTICIDE CONTROLS

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

- 22.1 Fruit and Vegetables
- 22.2 Starchy Foods and Grains
- 22.3 Animal Products
- 22.4 Orange Juice
- 22.5 Dried Fruits
- 22.6 Soya Products

PREPARATION and PROCESSING of PRODUCTS

23. Preparation and processing of products shall be in accordance with Good Manufacturing Practice (GMP) and subject to scientific control. The production method shall include preventative measures and detection methods to eliminate or reduce the risk of foreign body contamination to a minimum acceptable level.

24. Where appropriate to the product type, the food shall be processed to maintain commercial sterility throughout its shelf life. Commercially sterile food is free of micro organisms capable of growing at the normal non-refrigerated conditions at which the food is likely to be held during distribution and storage. Normal storage conditions for ambient shelf stable products shall be the ambient temperature in a temperate climate. During exercises and operations ambient shelf stable food may be distributed and stored at higher ambient temperatures and humidity for part of their shelf life.

25. The Contractor shall not supply products, which use Mechanically Recovered Meat (MRM) or Mechanically Separated Meat (MSM).
26. Preparation and processing procedures, procurement storage and distribution may be subject to approval, inspection and auditing by the Authority or contracted agents.
27. Prior to delivery fresh, chilled and frozen products are to be stored and distributed in a temperature-controlled environment appropriate to the product.
28. Full records of all stages of procurement, storage and distribution to the Authority's nominated point of delivery shall be maintained and shall be available to the Authority on demand.
29. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

WRAPPING and PACKAGING

30. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
31. When full cartons are broken down, often referred to by the industry as splits, the individual items must be labelled in accordance with The Food Labelling (England) Regulations and the associated legislation stated in the FQS.
32. Commercial standard packaging, transit cartons and / or stretch film wrapped trays shall be used to protect the primary packs unless otherwise specified by the Authority. Packaging shall be secure and of sufficient strength to withstand multiple handling.
33. All food and drink should be protected against the risk of contamination likely to render it unsafe for human consumption or unfit for purpose.
34. Contractors in the supply chain are encouraged and should make every effort to reduce the amount of wrapping and packaging materials. Contractors should demonstrate an effective program of sustainability that reduces, and continues to reduce, the impact on the environment.

STORAGE, DISTRIBUTION and DELIVERY

35. Food and drink must not be stored, distributed or delivered by the Contractor at temperatures that are likely to impact on the quality of the finished product or result in the product becoming a risk to the health of the consumer.
36. Delivery vehicles must comply with prevailing food safety legislation, including the temperature control requirements for relevant food, where appropriate. Where necessary, conveyances and / or containers used for transporting foodstuffs are to be capable of maintaining foodstuffs at the appropriate temperatures and allow those temperatures to be monitored.
37. Chilled food should be kept below +8°C, but subject to food and drink manufacturers' advice, some products might require storage at lower temperatures.

38. Frozen and quick frozen food should be stored and delivered at a temperature of below -18°C in accordance with The Quick-Frozen Foodstuffs (England) Regulations that enforces Commission Regulation (EC) 37/2005.

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

PRODUCT CONFORMANCE SAMPLING and TESTING

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

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

42. Deliveries of ambient shelf stable and ready meal processed products may be subject to assessment by the Authority 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.

43. The quantity of product that may be inspected shall be determined by the Authority using British Standard 6001 -1 Sampling Procedure for Inspection by Attributes - Part 1: with an Acceptance Quality Level to be agreed with the Authority.

DEFECT CLASSIFICATION

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

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

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

SOURCING PROVENANCE

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

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

49. For food products (other than fish) and drinks Contractors should preferably supply to the Authority unprocessed commodities, lightly processed foods and drinks, and composite products, produced in accordance with one or more of the following categories:-

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

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

Category 3 - Food produced in accordance with the requirements of EC Council Regulations or equivalent for organically produced food.

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

50. Fish shall be procured wherever from sustainable sources in accordance with GBS.

SUSTAINABILITY

51. Contractors should be able to demonstrate an effective strategy that reduces, and continues to reduce, the impact on the environment.

RECORD OF AMENDMENTS

QUALITY STANDARD	CATEGORY	DATE	SIGNATURE
	FOREWORD	25/07/12	
	AMENDMENTS	25/07/12	
	GLOSSARY	01/12/11	
FROZEN			
QS 01	BEEF	25/07/12	
QS 02	LAMB	25/07/12	
QS 03	PORK	25/07/12	
QS 04	MINCED MEATS	25/07/12	
QS 05	BEEFBURGER	25/07/12	
QS 06	SAUSAGE and SAUSAGEMEAT	25/07/12	
QS 07	BACON	25/07/12	
QS 08	POULTRY	25/07/12	
QS 09	OFFAL	25/07/12	
QS 10	QUICK FROZEN FISH and FISH PRODUCTS	25/07/12	
QS 11	QUICK FROZEN VEGETABLES	25/07/12	
QS 12	ICE CREAM	25/07/12	
CHILLED			
QS 13	FRESH PRODUCE	25/07/12	
QS 14	SPREADABLE FATS	01/12/11	
QS 15	EGGS	01/12/11	
QS 16	DAIRY PRODUCTS	01/12/11	
QS 17	COOKED and CONTINENTAL MEATS	01/12/11	
AMBIENT			
QS 18	CANNED FRUIT	25/07/12	
QS 19	CANNED MEAT	25/07/12	
QS 20	CANNED FISH	25/07/12	
QS 21	CANNED VEGETABLES	25/07/12	
BAKERY			
QS 22	BREAD and BREAD PRODUCTS	25/07/12	
QS 23	BAKED PRODUCTS SAVOURY	01/12/11	
QS 24	BISCUITS SWEET and BISCUITS SAVOURY	01/12/11	
QS 25	BAKED PRODUCTS DESSERT	01/12/11	
CEREAL			
QS 26	FLOUR	01/12/11	
QS 27	RICE AND PASTA	01/12/11	
QS 28	PULSES	01/12/11	
QS 29	BREAKFAST CEREAL	01/12/11	
QS 30	READY MIXES	01/12/11	
GROCERY			
QS 31	FRYING OIL	25/07/12	
QS 32	CONDIMENTS PICKLES and VINEGAR	01/12/11	
QS 33	SAUCES DRESSINGS and OILS	01/12/11	
QS 34	COLOURING ESSENCES	01/12/11	
QS 35	BEVERAGES, COOKING WINES and COOKING SPIRITS	01/12/11	

QUALITY STANDARD	CATEGORY	DATE	SIGNATURE
GROCERY			
QS 36	BOUILLON and GRAVY MIXES	01/12/11	
QS 37	FRUIT PIE FILLINGS	01/12/11	
QS 38	SOUPS	01/12/11	
QS 39	HERBS and SPICES	01/12/11	
QS 40	DRIED FRUIT	01/12/11	
QS 41	CRISPS and NUTS	01/12/11	
QS 42	CONFECTIONERY	01/12/11	
QS 43	PRESERVES	01/12/11	
QS 44	DRINKS and BOTTLED WATER	01/12/11	
QS 45	DOG FOOD	01/12/11	
QS 46	READY MADE SALADS	01/12/11	
QS 47	INTENTIONALLY LEFT BALNK		
APPENDICE			
QS 48	PRODUCT LIFE REQUIREMENTS	01/12/11	
QS 49	MICROBIOLOGICAL STANDARDS for READY to EAT FOODS	25/07/12	
QS 50	RN SPECIAL PACKAGING	01/12/11	
QS 51	IN FLIGHT MEALS	01/12/11	
QS			
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These standards only apply to the selected range of products detailed in the Food Supply Contract Commodity List.

GLOSSARY

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SUBJECT	HYPERLINKS TO REFERENCES
FROZEN	EBLEX: Cutting Specification Manual: http://www.eblexretail.co.uk/?page=cutting%20specifications
	Eur-Lex Europa-Simple Search for all EC Legislation: http://eur-lex.europa.eu/RECH_naturel.do
	UK Legislation: http://www.legislation.gov.uk/
	The Handbook of Australian Meat: http://www.ausmeat.com.au/
	The New Zealand Meat Specification Guide Beef and Lamb: http://www.meatnz.co.nz/main.cfm?id=394
	Meat and Livestock Commercial Services Ltd: http://www.mlcsl.co.uk/
	Meat Standards Australia - Meat and Livestock Australia: http://www.mla.com.au/Marketing-red-meat/Guaranteeing-eating-quality/Meat-Standards-Australia
	The Food Labelling Regulations: http://www.legislation.gov.uk/ukxi/1996/1499/regulation/16/made
	The Materials in Contact with Food Regulations: http://www.legislation.gov.uk/ukxi/2010/2225/made
	British Meat Processors Association: http://www.bmpa.uk.com/Content/standards.aspx
	UK Legislation Bovine: http://www.legislation.gov.uk/ukxi/1995/1928/contents/made
	The Quick-Frozen Foodstuffs Regulation: http://www.legislation.gov.uk/ukxi/2007/191/made
	The Meat Products Regulation: http://www.legislation.gov.uk/ukxi/2003/2075/contents/made
	Minced Meat and Meat Preparations: http://www.legislation.gov.uk/ukxi/1995/3205/regulation/8/made
	DEFRA Animal Welfare: http://www.businesslink.gov.uk/bdotg/action/detail?itemId=1084598505&type=RESOURCES
	Codex Standards: http://www.codexalimentarius.net/web/standard_list.do
	Halal Food Authority: http://www.halalfoodauthority.co.uk/
	Eur-Lex-EC Legislation Bovine: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31981R1208:EN:HTML
	British Pig: British Pig Executive (BPEX)
	FSA: Food Standards Agency - The Meat Products Regulations 2003 - Summary guidance for butchers
	Meat Products Regulations Slaughter: http://www.legislation.gov.uk/ukxi/1995/731/contents/made
	British Poultry: http://www.legislation.gov.uk/ukxi/2011/452/made
FISH	ECC Regs N° 2406: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31996R2406:EN:HTML
	Seafood Guide: http://www.seafoodacademy.org/Documents/Seafood%20Guide.pdf
	The Fish Labelling Regs: http://www.legislation.gov.uk/ukxi/2010/420/contents/made
	QF Fish Fillets: http://www.codexalimentarius.net/download/standards/112/cxs_166e.pdf
	Responsible Sourcing Guides - Resource Sustainability & Environment - Seafish Business to Business Extranet
	Sea Fish: http://www.seafish.org/
	http://www.seafish.org/media/sustainability
	Earth Island Institute - International Marine Mammal Project - Dolphin Safe Tuna
	MSC : Marine Stewardship Council
	ECC Regs Tuna: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31992R1536:EN:HTML
FRESH	Specific Marketing Standards: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:336:0001:0080:EN:PDF
	British Potato Council: http://www.lovepotatoes.co.uk/the-potato/potato-varieties/
	General Marketing Standards: http://rpa.defra.gov.uk/rpa/index.nsf/UIMenu/6332FD65A87EFA178025712A00439A33
	UN EC Europe: http://varieties.potato.org.uk/varietyindex.php%20?page_no=1
	Red Tractor: http://assurance.redtractor.org.uk/rtassurance/global/home.eb
	Pesticides: Pesticide Residues Committee : Home Page
	Commission Regulation: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:32001R0213:EN:HTML
	FSA Guidance Notes: http://www.food.gov.uk/multimedia/pdfs/yellowfatguidance0610.pdf
CHILLED	SFR: http://www.legislation.gov.uk/ukxi/1999/2457/contents/made
	IMACE: http://www.imace.org
	EC Marketing Standards Regs: http://www.itcreation.co.uk/aclpics/egg%20grades.pdf
	CMDM: www.food.gov.uk/scotland/regsscotland/regsquidscot/condenseguidance
	Code of Practice: http://www.dairyuk.org/component/docman/doc_download/3950-code-of-practice-for-the-composition-and-labelling-of-yogurt-oct-2009

GLOSSARY

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SUBJECT	HYPERLINKS TO REFERENCES
CHILLED	The Drinking Milk Regulations: http://www.legislation.gov.uk/1998/2424
	The Egg Marketing Standards: http://www.legislation.gov.uk/uksi/1997/1414/contents/made
	Dairy Products: http://www.dairyuk.org/component/docman/cat_view/111-technical-papers
	Eggs: http://www.britegg.co.uk
AMBIENT	EU Commission Directives: http://eur-lex.europa.eu/Result.do?T1=V1&T2=2001&T3=101&RechType=RECH_naturel&Submit=Search
BAKERY	Summary guidance for bakers: http://www.food.gov.uk/multimedia/pdfs/meatprodbakersguid.pdf
	FSA Guidelines on Bread and Flour Regulations: http://www.food.gov.uk/multimedia/pdfs/breadflourguide.pdf
	British Sandwich Association: http://www.sandwich.org.uk/
	Food and Drink Federation: http://fic-webrelease.agepnet.com/FICEUROPE_Code_of_Practice_EN.pdf
GROCERY	Olive Oil ECC: http://eur-lex.europa.eu/LexUriServ/site/en/consleg/1991/R/01991R2568-20031101-en.pdf
	Preserves ECC 2001/11: http://eur-lex.europa.eu/LexUriServ/site/en/consleg/2001/L/02001L0113-20040712-en.pdf
	The Colours in Food Regulations: http://www.legislation.gov.uk/uksi/1995/3124/contents/made?view=plain
	Food Standards Agency Guidance Notes: http://www.food.gov.uk/multimedia/pdfs/chocguidancejun2009.pdf
	The Wine Regulations: http://www.food.gov.uk/multimedia/pdfs/euwineregs.pdf
	The Coffee / Chicory Extracts: http://www.legislation.gov.uk/uksi/2000/3323/contents/made
	The Condensed/Dried Milk: http://www.food.gov.uk/multimedia/pdfs/condensed.pdf
	Additives Guidance Notes: http://www.food.gov.uk/multimedia/pdfs/guidance.pdf
	Specific Marketing Standards: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:336:0001:0080:EN:PDF
	Preserves: http://www.food.gov.uk/multimedia/pdfs/jamregguid_rev.pdf
	Federation of Condiment Sauce Industries: http://fic-webrelease.agepnet.com/FICEUROPE_Code_of_Practice_EN.pdf
	General Marketing Standards: http://www.rpa.gov.uk
	The Pesticides Regulations: http://www.legislation.gov.uk/uksi/2008/665/schedule/made
	Cocoa-Chocolate: http://eur-lex.europa.eu/LexUriServ/site/en/consleg/2000/L/02000L0036-20040501-en.pdf
	Pesticide Safety Directorate: http://www.pesticides.gov.uk/approvals.asp?id=811
	FCSI: http://fic-webrelease.agepnet.com/FICEUROPE_Code_of_Practice_EN.pdf
	UK Legislation: http://www.food.gov.uk/multimedia/pdfs/honeyguidance.pdf
	FSA Guidance Notes (Fruit Juices): http://www.food.gov.uk/multimedia/pdfs/fruitjuiceguidefeb07.pdf
	UK Legislation: http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/specsugaregsguidance
	Guidelines for Bottled Water: http://www.food.gov.uk/multimedia/pdfs/waterguideeng07.pdf
	UKAS Accredited Quality Management Systems: http://www.ukas.com/about-accreditation/accredited-bodies/certification-body-schedules.asp
	UK Legislation (Salt Targets): www.food.gov.uk/multimedia/pdfs/salttargetsapril06.pdf
OTHER USEFUL LINKS	UK Legislation (Nutrition): http://www.food.gov.uk/multimedia/pdfs/ec19242006complianceguide.pdf
	MOD DFS: http://www.mod.uk/DefenceInternet/MicroSite/DES/OurPublications/CateringPublications/
	NATO Standards: http://www.aof.mod.uk/aofcontent/tactical/quality/downloads/qarelstds.pdf
	Salt targets FSA Guidance: www.food.gov.uk/multimedia/pdfs/salttargetsapril06.pdf
	MDRV: http://defenceintranet.diiweb.r.mil.uk/DefenceIntranet/Library/CivilianAndJointService/BrowseDocumentCategories/SupportServices/CateringServices/CommandersGuidesAndNutritionGuides.htm
	The Office of Government Commerce: http://webarchive.nationalarchives.gov.uk/20110822131357/http://www.cabinetoffice.gov.uk/
	Campden Food Quality Specifications: http://www.campden.co.uk
	Spring Water: http://www.food.gov.uk/multimedia/pdfs/waterguideeng07.pdf
	Microbiological: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:322:0012:0029:EN:PDF
	Health & Safety Executive: http://www.hse.gov.uk/legislation/statinstruments.htm
	DEFSTAN: http://www.dstan.mod.uk
	Dog Food: http://www.eukanuba.co.uk/en-UK/product-landing/dog.ispx
	Manual Handling: http://www.hse.gov.uk/pubns/priced/l23.pdf

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

BEEF

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

1. This is the minimum quality standard to be applied to the products listed above.
2. Reference literature defining the types of animals and describing the dissection of the carcass in this quality standard are as follows: Council Regulation (EEC) No 1208/81 and Council Regulation (EC) 1183/2006 - The Community Scale for the Classification of Carcasses of Adult Bovine Animals. The Meat Buyers Guide (MBG), The English Beef and Lamb Executive Cutting Specification Manual (EBLEXCS), The Handbook of Australian Meat (HAM), The New Zealand Meat Guide-Beef and Lamb NZ (NZMSG) and the Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term Halal. The procurement of meat from other eligible countries shall be subject to prior approval by the Authority. In these circumstances information in the form of guides, handbooks, manuals or other nationally recognised documentation shall be made available.
3. Further references can be accessed from the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

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

QUALITY

6. The meat supplied shall conform to the following quality standards:
 - 6.1 **UK & EC.** The EC Meat Classification Scheme as operated in Great Britain by the Meat and Livestock Commercial Services Ltd.
 - 6.2 **Australia.** Meat Standards Australia - Meat and Livestock Australia.

6.3 **New Zealand.** The New Zealand Meat Classification Authority.

6.4 **Uruguay.** First quality or equivalent, prepared to meet the descriptive and quality requirements as described in the EC Meat Classification Scheme.

6.5 **Brazil.** First quality or equivalent, prepared to meet the descriptive and quality requirements as described in the EC Meat Classification Scheme.

6.6 **Elsewhere.** Beef obtained from other sources shall be of a preparation and quality, equivalent to the quality standards described above.

6.7 **Carcase Quality/Grades.**

Country	Quality Standard/Grade
UK and EC	
Beef/Steer/Heifer	U2 to U4H or R2 to R4L
Australia	
Beef/Steer/Heifer	YS/YG
New Zealand	
Beef/Steer/Heifer	P 1-2
Uruguay	
Beef/Steer/Heifer	Novillo Conformation I/N/A Fat Classification 1/2
Brazil	
Beef/Steer/Heifer	B and R

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

Meat	Carcase Weight Range
Beef	230kg - 300kg

8. **Age.** Beef joints shall be derived from heifers or steers. A heifer is a young female bovine with not more than 4 permanent incisor teeth erupted. A steer is a young castrate or entire male bovine that has not more than 4 permanent incisor teeth erupted and displays no secondary sexual characteristics.

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

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

PREPARATION

11. The beef shall be prepared and blast frozen in accordance with best commercial practice. Joints and steaks prepared and packed in the UK from imported frozen meat shall be maintained in a hard frozen state during storage, cutting, packing and delivery.

DETAILED REQUIREMENTS FOR BEEF

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

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

HINDQUARTER SPECIFIC JOINTS

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

14.1 Reference: Meat Buyers Guide: 105, EBLEXCS: Topside B001, HAM: 2000 or 2010, NZMSG: 1200 or 1210.

14.2 Weight Range: 6.3 - 9.3kg

15. **D-Rump.** The D-Rump is prepared from a Rump (MBG: 111) by the removal of the Flank (or Tail) by a cut following the natural seam between the *M. tensor fasciae latae* and the *M. gluteus medius*, removing the entire Flank from the lateral surface.

15.1 Reference: EBLEX: B004, HAM: 2100, NZMSG: 1510

15.2 Weight Range: 4.0 - 5.5kg

16. **Rump Cap Off (Rump Cap).** The Rump Cap Off is prepared from a Rump (Ref HAM: 2090) by removal of the cap muscle *M. biceps femoris* (syn *M. gluteobiceps*) along the natural seam following the natural seam between the *M. gluteus medius* and the *M. biceps femoris*.

16.1 Reference: HAM: 2091

16.2 Weight Range: 3.0 - 4.0kg

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

17.1 Reference: MBG: 107, EBLEXCS: Silverside B001, HAM: 2020

17.2 Weight Range: 6.5 - 8.5kg

18. **Silverside (Outside).** The outside is prepared from the Silverside by the removal of the heel muscle *M. gastrocnemius*. The popliteal lymph node, surrounding fat and connective tissue are removed.

18.1 Reference: HAM: 2030, NZMSG: 1310

18.2 Weight Range: 4.5 - 5.5kg

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

19.1 Reference: MBG: 115, EBLEXCS: Striploin BOO2, HAM: 2140, NZMSG: 1620

19.2 Weight Range: 3.5 - 6.0kg

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

20.1 Reference: MBG: 1168, EBLEXCS: Fillet B002, HAM: 2160, NZMSG: 1710.

20.2 Weight Range: 1.4 - 2.4kg.

FOREQUARTER SPECIFIC JOINTS

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

21.1 Reference: MBG: 133, EBLEXCS: Fore Rib Boned and Rolled B009, HAM: 2232, NZMSG: 2220

21.2 Weight Range: 1.5 - 2.5kg

22. **Chuck Eye Roast.** Chuck Eye Roast is the muscle or eye of meat adjacent to the chine bone from the 5th to the 12th rib consisting of the *M. longissimus dorsi* and *M. spinalis*. The joint shall be prepared by removing excess fat pockets, glands, exposed blood vessels, all discoloured tissue, bone sheath, cartilage and gristle. Deep incisions shall be avoided during preparation. The joint is to be tied with string at 15 mm intervals along its length.

Netting may be used as an alternative. On completion of preparation the joint ends are to be cut square.

22.1 Reference: EBLEXCS: Chuck Eye Joint: B002, HAM: 2268, NZMSG: 2240

22.2 Weight Range: 4.0 - 5.5kg

23. **Rump Steak.** These shall be cut from a Rump which has been prepared in accordance with para 13. The prepared steaks shall be cut from the Rump joints across the grain of the meat, and be of uniform thickness within the specified weight range. The steaks shall be sliced from the face backwards in 12-15mm slices and reformed.

23.1 Reference: MBG: 172

23.2 Bulk Pack Size: 3kg

24. **Minute Steaks.** The steaks shall be prepared from chilled or frozen Leg of Mutton Cut (LMC). The steaks, cut from the primal joint across the grain of the meat, shall be rectangular in shape, cut to a uniform thickness of 5mm and weigh 113g +/-1g. The steaks shall be packed in interleaved polythene layers to facilitate easy removal of the steaks with a bulk polythene over-wrap inside a carton.

24.1 Reference: EBLEXCS: LMC Steaks B004

24.2 Weight Range: 113g +/-1g

25. **Diced Beef.** The meat shall be prepared from chilled or frozen Beef Chuck, Beef Chuck Roll, Beef Chuck and Blade, or Chuck Square (excluding the Shin), derived from steer, heifer or good quality cow meat and diced. After dicing the meat into approximately 20 - 25mm cubes, whole cubes of fat shall be removed, together with any cartilaginous tissue, to give a product of not less than 90% (+/-5%) Visual Lean. The total fat content shall be not more than 18 % when determined by a recognised laboratory method of chemical analysis. Diced beef shall be vacuum packed in a suitable food grade plastic film.

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

GENERAL

26. Meat shall be prepared and blast frozen in accordance with best commercial practice. All products prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.
27. The carcasses and finished products shall be of good quality, in sound condition, free from taint, rancidity, bruising, abnormality, malodour, extraneous matter and foreign bodies.
28. When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.
29. When prepared and cooked in accordance with culinary best practice the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.
30. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
31. The joints shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated and individually labelled. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.
32. All primal and sub-primal cuts shall be supplied in commercial transit packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
33. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
34. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

LAMB - MUTTON AND GOAT

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

1. This is the minimum quality standard to be applied to the products listed above.
2. Reference literature defining the types of animals and describing the dissection of the carcasses in this quality standard are as follows: Council Regulation (EEC) No 2137/92 - The Classification of Carcasses of Ovine Animals, The Meat Buyers Guide (MBG), The English Beef and Lamb Executive Cutting Specification Manual (EBLEXCS), The Handbook of Australian Meat (HAM), The New Zealand Meat Guide-Beef and Lamb NZ (NZMSG) and the Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term Halal. The procurement of meat from other eligible countries shall be subject to prior approval by the Authority. In these circumstances information in the form of guides, handbooks, manuals or other nationally recognised documentation shall be made available.
3. Further references can be accessed from the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

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

QUALITY

6. The meat supplied shall conform to the following quality standards:
 - 6.1 **UK and EC.** The EC Meat Classification Scheme as operated in Great Britain by the Meat and Livestock Commercial Services Ltd.
 - 6.2 **Australia.** Meat Standards Australia - Meat and Livestock Australia.
 - 6.3 **New Zealand.** The New Zealand Meat Classification Authority.
 - 6.4 **Elsewhere.** Meat obtained from other sources shall be of a preparation and quality, equivalent to the quality standards described above.

6.5 Carcase Quality / Grades.

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

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

Meat	Carcase Weight Range
Lamb	13kg-22kg
Mutton	18kg-36kg
Goat	12kg-26kg

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

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

DETAILED REQUIREMENTS LAMB

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

10.1 Reference: MBG: 205, EBLEXCS: L002 or L001, HAM: 4820 or 4800, NZMSG: 4011 or 4001

10.2 Weight Range: 2.0 - 3.0kg with Chump Off
2.5 - 3.5kg with Chump

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

11.1 Reference: MBG: 2056, EBLEXCS: L007, HAM: 5061, NZMSG: 3100

11.2 Weight Range: 1.5 - 2.6kg

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

12.1 Reference: MBG: 207, EBLEXCS: L008 or L009, HAM: 4840 or 4860, NZMSG: 3401 or 3411

12.2 Weight Range: 1.36 - 2.72kg

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

13.1 Weight Range: 120 -160g (Target 140g)

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

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

15.1 Reference: MBG: 2225 EBLEXCS: L007, HAM: 5047, NZMSG: 3620

15.2 Weight Range: 1.5 - 2.5kg

DETAILED REQUIREMENTS FOR MUTTON

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

16.1 Reference: MBG: 2046, NZMSG: 4100

16.2 Weight Range: 1.6 - 3.3kg

DETAILED REQUIREMENTS FOR GOAT

- 17. Goat Carcase Frozen.** This standard applies to frozen, bone in, skin off, carcasses of the caprine species goat.
- 18. Quality.** The Goats shall be of First Quality and the carcasses derived from Kid, Capra, Doe or Wether animals that have been certified fit for human consumption by the relevant inspecting Authority.
- 19. Fat Class.** The depth of fat on the carcasses shall be not less than 5mm and not more than 10mm.
- 20. Packaging.** Each carcase shall be wrapped in a suitable plastic film and overwrapped in new stockinette. Alternatively the carcase may be dissected into primal joints, wrapped in a suitable plastic film and packed in a transit carton.

GENERAL

- 21.** Meat shall be prepared and blast frozen in accordance with best commercial practice. Joints and chops prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.
- 22.** When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.
- 23.** When prepared and cooked in accordance with culinary best practice the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.
- 24.** The carcasses and finished products shall be of good quality, in sound condition, free from taint, rancidity, bruising, abnormality, malodour, extraneous matter and foreign bodies.
- 25.** All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
- 26.** The joints shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated and individually labelled. Alternative forms may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.
- 27.** All primal cuts, other than whole carcasses, shall be supplied in commercial transit packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
- 28.** The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 29.** When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PORK

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

1. This is the minimum quality standard to be applied to the products listed above.
2. Reference literature defining the types of animals and describing the dissection of the carcass in this quality Standard are as follows: The British Meat Processors Association (BMPA) Animal Welfare and Slaughter and Quality Assured Pork, the Meat Buyers Guide (MBG). The procurement of meat from other eligible countries shall be subject to prior approval by the Authority. In these circumstances information in the form of guides, handbooks, manuals or other nationally recognised documentation shall be made available.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

QUALITY

4. The meat supplied shall conform to the following quality standards:
 - 4.1 **UK & EC.** The British Meat Processors Association-British Quality Assured Pork.
 - 4.2 **Elsewhere.** Pork obtained from other sources shall be of a quality equivalent to the quality standards described above.
 - 4.3 **Carcase Quality / Grade.**

UK & EC	Quality
Pork	Clean Carcase Specification maximum score 2 as defined by the AHDB 5 point scale, with a P2 back fat probe measurement not greater than 10mm (any other method of classification used should equate to this standard).

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

Meat	Carcase Weight Range
Pork (head on)	55.0 - 100kg

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

PREPARATION

7. The pork shall be prepared and blast frozen in accordance with best commercial practice. The products prepared and packed in the UK from imported frozen meat shall be maintained in a hard frozen state during storage, cutting, packing and delivery.

DETAILED REQUIREMENTS

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

SPECIFIC JOINTS

9. **Leg Boneless.** Pork Leg chump off shall be prepared as para 8 above. This operation shall be executed carefully to avoid unnecessary mutilation of the joint. Preferably the femur should be tunnel boned. Alternatively if the joint is to be slash boned and rolled, 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.

9.1 Reference: MBG: 3056

9.2 Primal Leg Weight Range: 4.5 - 6.5kg

9.3 Sub Primal Leg Weight Range: 2.25 - 3.25kg

10. **Loin Chump On.** The loin bone-in shall be divided from the shoulder by a cut perpendicular to the dorsal vertebrae between the 4th and 5th rib (1cm from the hock rib), with a straight cut approximately 25mm below the round of the aitch bone, and angled to cut between the sacral vertebrae and the coccygeal vertebrae (tail). At no point shall the length of the rib exceed 63mm from the eye of the loin. The loin may be supplied as rind on or rindless. The kidney and internal lumbar fat shall be removed cleanly. Back fat shall not exceed 12mm thickness, including rind where left attached, measured at the junction of the 14th rib and vertebrae. The sub-primal joint shall be produced by dividing the prepared joint in half.

(For convenience of packing into fibreboard cases, primal joints may be divided into two equal portions and the two portions packed together in the same case.)

10.1 Reference: MBG: 306 or 307

10.2 Primal Loin Weight Range: 5.75 - 6.75kg

10.3 Sub Primal Loin Weight Range: 2.75 - 3.25kg

11. **Loin Boneless Chump Off.** The loin shall then be prepared in the same manner as para 10 above. The rindless loin shall then be boned, removing the chump and fillet. The boneless loins shall be packed straight, retaining their natural shape and wrapped in accordance with para 8 above.

(For convenience of packing into fibreboard cases, large loins may be divided into two equal portions and the two portions packed together in the same case.)

11.1 Reference: MBG: 3076

11.2 Weight Range: 4.5 - 5.5kg

12. **Pork Chops.** These shall be cut from Chump-on, rindless pork loins prepared in accordance with paragraph 10 above. The Chump chops shall not be supplied and packs will contain chops in the proportions in which they naturally occur in the loin. The back fat shall not exceed 10mm thickness and the chops shall be cut to a uniform thickness of 18mm. Irregular shaped chops shall not be included. Chops may be reformed or scatter filled with the maximum number of 30 chops per polythene bag.

12.1 Reference: MBG: 3318

12.2 Weight Range: 170 - 190g (Target 180g)

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

13.1 Reference: MBG: 313

13.2 Weight Range: 400 - 500g

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

14.1 Reference: MBG: 314

14.2 Weight Range: 3.75 - 4.25kg

15. **Spare Ribs.** The Spare Ribs shall consist of the intact rib bones and related intercostal meat prepared from sheet boned belly pork (MBG: 314), with the sternum removed. The pork spare ribs shall be supplied in an interleaved polythene layer pack, with bulk polythene over wrap. The packaging material should be of sufficient strength to ensure that the bone does not puncture the bag.

15.1 Reference: MBG: 320

15.2 Weight Range: 160 - 200g

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

16.1 Reference: MBG: 321

GENERAL

- 17.** The carcasses and finished products shall be of good quality, in sound condition, free from taint, rancidity, bruising, abnormality malodour, extraneous matter and foreign bodies.
- 18.** Meat shall be prepared and blast frozen in accordance with best commercial practice. All products prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.
- 19.** The joints shall be suitably wrapped and individually labelled. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.
- 20.** When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.
- 21.** When prepared and cooked in accordance with culinary best practise the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.
- 22.** All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
- 23.** All products shall be supplied in commercial transit packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
- 24.** The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 25.** When stored in accordance with the instructions of the manufacturer. The minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

MINCED MEATS

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

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

QUALITY

2. Reference literature defining the type of animal and describing the dissections of the carcasses in this Quality Standard are as follows: The Meat Buyers Guide (MBG), The English Beef and Lamb Executive Cutting Specification Manual (EBLEXCS), The New Zealand Meat Guide-Beef and Lamb NZ (NZMSG), The Meat Products Regulations, Regulation (EC) No 853/2004 and Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term Halal.
3. Preparation of the Minced Meat shall be in conformance with the requirements of The Food Hygiene (England) Regulations.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

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

BLOCK FROZEN MINCED MEAT - PREPARATION

7. Beef Mince shall be prepared from fresh chilled beef in a combination of cuts that may include trimmings but shall exclude head meat (with the exception of the masseter muscles), offal or animals of poor quality, or condition and meat from mature bulls. Lamb Mince shall be prepared from fresh chilled lamb. All additives are prohibited, including alternative protein materials, phosphates, blood, blood plasma, ice and water. Mechanically Recovered Meat (MRM) and any parts of the carcass listed under Regulation 6 of the The Meat Products Regulations shall not be used. The meat shall be free from disease, bruising or spoilage and shall be fresh and bright in appearance at all stages of processing.
8. The meat shall be trimmed free from all bones, cartilage, ligament, yellow fat and minced to achieve a visual lean meat content of 90% (+/-5%). The total fat content of minced beef shall not exceed 19% by weight when determined by laboratory chemical analysis using certified methods.

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

9.1 Reference: Beef - MBG: 149, EBLEXCS: MINCE B004.B

9.2 Reference: Lamb - EBLEXCS: MINCE L001.

FREE FLOW FROZEN MINCED MEAT - PREPARATION

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

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

GENERAL

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

13. To ensure the thorough blending of fat and lean meat the raw material will be put through a double mince process using a final plate size of 3mm - 5mm.

14. All materials and articles used in the production and packaging of the products shall conform to The Materials in Contact with Food (England) Regulations.

15. Immediately following mincing, the product shall be vacuum packed, prior to blast freezing. The production process shall include detection methods to eliminate or reduce the risk of foreign body contamination particularly plastic and entrapped polythene in the minced meat.

16. The finished products shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in Commission Regulation (EC) 37/2005 implemented by The Quick-Frozen Foodstuffs (England) Regulations.

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

18. All products shall be supplied in commercial standard primary and secondary packaging that will ensure that the contents are protected sufficiently to withstand multiple handling and prolong the storage life under refrigerated conditions.

19. The products shall be labelled with normal commercial markings and in accordance with The Food Labelling Regulations.

20. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BEEFBURGERS

CATEGORY	TYPE
BEEFBURGERS	113g

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

QUALITY

2. The Beefburgers shall have a minimum meat content of 80%. Alternative quality standards shall not be supplied unless previously approved by the Authority.
3. The Beefburgers shall be prepared to the manufacturer's own recipe from Halal meat. The meat shall consist of skeletal meat as defined in the Commission Directive 2001/101/EC, The Meat Products (England) Regulations, and Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines on the Use of the Term Halal.
4. The Beefburgers shall have undergone a quick freezing process and be stored and supplied quick frozen as defined in Commission Regulation (EC) 37/2005, implemented by The Quick Frozen Foodstuff (England) Regulations.
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

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

PREPARATION

8. Beefburgers may contain onions. Where onions are included in the recipe they may be added in the form of freshly prepared onion or dried kibbled onion. The onion used shall be of good quality.
9. The meat shall be blended with the other ingredients, using appropriate equipment, to give a mixture of uniform composition and the required texture. This mixture shall be moulded into flat, circular, patties to provide Beefburgers of uniform thickness, diameter and weight approved by the Authority.
 - 9.1 Weight Range: 113g +/-5g
10. The finished product shall be free from bone fragments and other foreign bodies, entrapped materials, rancidity, abnormal flavours or discolouration.
11. All the ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

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

GENERAL

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

14. The production method should include detection methods to eliminate or reduce the risk of foreign body contamination to a minimum.

15. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations. The beefburgers will be packed in bulk with interleaved layers of polythene and over wrapped in polythene.

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

17. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.

18. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 - Product Life Requirements.

SAUSAGE AND SAUSAGEMEAT

CATEGORY	TYPE
SAUSAGE	PORK
	PORK and BEEF
	PORK and LEEK
	BEEF
SAUSAGE MEAT	PORK
SPECIALITY SAUSAGE	BLACK PUDDING
	CUMBERLAND RING
	FRANKFURTER (JUMBO)
	BRATWURST
	PEPPERONI SLICES
	QUORN with APPLE (VEGETARIAN)

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

QUALITY

SAUSAGE AND SAUSAGE MEAT

2. The sausages and sausage meat shall be prepared to the manufacturer's own recipe and shall consist of skeletal meat as defined in the Commission Directive 2001/101/EC, The Meat Products (England) Regulations (with the exception of the large and small intestine used for sausage skins), and where appropriate and the Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term Halal. The production of the pork sausages and sausage meat shall comply with the British Meat Processing Association (BMPA) British Quality Assured Pork Sausage.

HALAL MEATS

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

FINISHED PRODUCT

6. The finished product shall comply with the requirements of The Meat Products (England) Regulations, with an actual meat content not less than the following for:

PORK SAUSAGE	42%
PORK AND BEEF SAUSAGE	32%
PORK AND LEEK	42%
PORK SAUSAGE MEAT	42%

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

8. The use of natural sausage skin (the large or small intestine) for the production of sausage, sausage meat and speciality sausage, with the exception of the vegetarian product is permitted. Collagen casings are acceptable.

9. The sausage should not split when prepared in accordance with the manufacturers' 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.

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

BLACK PUDDING

11. 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.

12. The black pudding shall be packed in a synthetic casing to form a slicing roll.

13. The product shall be suitable for slicing and frying without disintegrating in the pan and when served after cooking.

14. 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. There should be very little or no shrinkage.

SPECIALITY SAUSAGE

15. These products shall be prepared to the manufacturer's own recipe from meat as defined in the Commission Directive 2001/101/EC as amended by Commission Directive 2002/86/EC.

16. The finished product shall comply with the requirements of The Meat Products (England) Regulations, with an actual meat content not less than the following for:

FRANKFURTER	32%
BRATWURST	32%
PEPPERONI SLICES	32%
CUMBERLAND RING	32%

17. Frankfurters will be about 15 to 20cms in length with uniform thickness and must be suitable for catering use as “hot dogs”. They can be skinless, or packed in a natural or collagen casing.

18. The finished product when prepared in accordance with the manufacturers' instructions should have an appetising smokey aroma and flavour, a soft rubbery texture that retains its shape and breaks cleanly if snapped.

19. The Bratwurst shall be made from finely chopped pork, beef or veal or a combination of two or more of these meats, heavily seasoned with spices and seasonings to provide a distinctive flavour characteristic of this product.

20. Bratwurst will be about 15 to 20cms in length with uniform thickness. They can be packed in natural or collagen casings.

21. The finished product when prepared in accordance with the manufacturers' instructions should retain its shape exhibit a minimal amount of shrinkage, have an appetising aroma and very spicy flavours and have a firm rubbery texture.

PEPPERONI SLICES

22. Pepperoni shall be a hot spicy variety of salami that is a dry sausage type made from cured pork and beef.

23. The slices shall be of uniform thickness and diameter.

24. The aroma and spicy flavours shall be consistent with the product described by the manufacturer. The texture will be firm but not rubbery.

VEGETARIAN SAUSAGE

25. The Vegetarian sausage is a meat replacement product. These shall be made from mycoprotein and other ingredients that are only suitable for vegetarians. The Authority will consider alternative forms of vegetable protein(s) to manufacture Vegetarian sausage.

26. The cooked product when prepared in accordance with the manufacturers instructions shall replicate the texture and taste of a meat sausage as accurately as possible. The sausage should not split and there should be a minimal amount of shrinkage during cooking.

27. The texture of the cooked product should be firm but not rubbery, succulent and not dry or mealy. The aroma and flavour should be characteristic of the product as described by the manufacturer.

GENERAL

- 28.** The meat and meat products used in the manufacture shall be of good quality, free from taint, rancidity, discolouration, and any other abnormality. All other ingredients shall be of good quality free from off flavours, moulds and infestation.
- 29.** The preparation and processing of these products shall be in accordance with best commercial practice.
- 30.** The production method should include detection methods to eliminate or reduce the risk of foreign body contamination to a minimum.
- 31.** The finished products where applicable shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in the Commission Regulation (EC) No 37/2005 and The Quick-Frozen Foodstuffs (England) Regulations.
- 32.** All materials and articles used in the production and packaging of the products shall conform to The Materials in Contact with Food (England) Regulations.
- 33.** The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 34.** Commercial standard primary and secondary packaging shall be used to protect the contents. Packaging shall be secure and of sufficient strength to withstand multiple handling.
- 35.** When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.
- 36.** Further Hyperlink references can be accessed in the Glossary by clicking on the appropriate link.

BACON

CATEGORY	TYPES
GAMMON	WHOLE SMOKED
	WHOLE UNSMOKED
	STEAKS
BACK	SLICED UNSMOKED
	SLICED SMOKED

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

QUALITY

2. Carcases from which the product range is prepared shall comply, in all respects, with the British Meat Processors Association (BMPA) Standard - Charter Quality British Bacon and The Meat Buyers Guide (MBG). The procurement of bacon from other eligible countries shall be consistent with the carcass quality standard. In these circumstances information in the form of guides, handbooks, manuals or other nationally recognised documentation shall be made available.

Note. (The country of origin of the bacon offered shall be made known to the Authority.)

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

PREPARATION

4. Sides of Bacon shall be prepared from Pork carcasses with minimum damage to the lean and fatty tissues. All prepared meats for curing shall be clean free of blood, bruising, bone splinters and dust, loose pieces of meat or glands.
5. Primal, sub-primal and sliced bacon shall be prepared from bacon sides that are selected from carcasses within the following weight ranges of 55 - 85kg.
6. The P2 fat measurement shall be a maximum of 12mm.
7. The Bacon shall be evenly cured and smoked where appropriate.
8. Sub-primal joints shall be prepared by the subdivision of primal joints into equal portions.

DETAILED REQUIREMENTS

SPECIFIC CUTS

9. **Sliced Back Bacon.** The product shall be prepared from middles by a straight cut down the centre, parallel with the vertebral column (chine). The flank end shall be removed from the streaky within 127mm from the last costal rib or cartilage. Shall be a maximum length of 200mm +/-10mm.

9.1 Reference: MBG: 724 or 725

10. The net weight range of individual rashers shall be between 70 and 100g for sliced middles and a proportionate weight for sliced back bacon. Packs shall contain either whole sliced middle rashers or sliced back rashers with a thickness of 4mm +/-0.2mm.

11. **Gammon.** Shall be separated from the side by a straight cut at right angles to the sacral vertebrae (chine), 25-30mm from the rounded end of the femur. The Gammon shall have a maximum back fat depth of 15mm measured on the topside muscle

11.1 Reference: MBG: 703

11.2 Weight Range: 7 - 10kg

12. **Whole Gammon Steak.** These shall be cut from a boneless gammon meeting the quality standard defined at para 11 above. The femur shall be removed by tunnel boning. The steaks shall be uniform in thickness, cleanly sliced and not ragged with a weight of 170g +/-20g.

12.1 Reference: MBG: 720

13. **Reformed Gammon Steak.** These shall be prepared from a boneless gammon meeting the quality standard defined at para 11 above. The steaks shall be uniform in thickness, cleanly sliced and not ragged with a weight of 170g +/-20g. The minimum permitted meat content shall be 86%. The inclusion of additives is permitted providing they comply with legislative requirements.

GENERAL

14. The salt content of the prepared bacon shall be within the range of 2-5% of product weight. When in the fresh state the final product shall have a natural colour consistent with the product. The bacon shall be vacuum packed and blast frozen in accordance with best commercial practice.

15. The sides and finished products shall be of good quality in sound condition free from taint, rancidity, bruising, abnormalities, malodour, extraneous matter and foreign bodies.

16. There shall be no evidence of defrosting, re-freezing or freezer burn on delivery. The thawed product shall retain the fresh natural colour.

17. When cooked the product shall have an attractive appearance and aroma with a firm tender texture possessing flavour characteristics typical of the product. Smoked bacon shall have a dry surface and unsmoked bacon shall not exhibit signs of excessive brine content, usually indicated by the amount of water leeching out.

18. Joints and steaks prepared and packed in the UK from imported bacon shall be maintained in a frozen state not exceeding -18°C during storage, cutting, and packing.

19. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.

20. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.

21. All products shall be supplied in outer cartons of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
22. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
23. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

POULTRY and POULTRY PRODUCTS

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

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

QUALITY

CHICKEN, TURKEY and DUCK CARCASSES and PORTIONS

2. Reference literature defining this Quality Standard including dissection where appropriate is as follows: The Poultrymeat (England) Regulations. The Commission and Council Regulations - Marketing Standards for Poultrymeat (EC) No 1234/2007 (EC) No 543/2008 (EEC) No 1906/1990 (EEC) 1538/1991 (EC) No 508/2009. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term Halal. The Poultry and Game Buyers Guide Meat Trades Journal Publication.

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

HALAL MEATS

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

6. The minimum criteria for Class A carcasses are that they should be:-
 - 6.1 Intact, taking into account the presentation
 - 6.2 Clean, free from any visible foreign matter, dirt or faecal matter
 - 6.3 Free of any abnormal odour
 - 6.4 Free of visible bloodstains unless small and unobtrusive
 - 6.5 Free of protruding broken bones
 - 6.6 Free of severe contusions (bruising)
7. In addition to the above criteria, poultry carcasses and portions should satisfy the following conditions:
 - 7.1 They shall be of good conformation. The flesh shall be plump; the breast well developed, broad long and fleshy, and the legs shall be fleshy. On chickens, young ducks or ducklings and turkeys there shall be a thin regular layer of fat on the breast, back and thighs.
 - 7.2 A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, foot joints and wing tips. In the case of boiling fowl, ducks, turkeys and geese, a few may also be present all over the carcass.
 - 7.3 Some damage, contusion and discoloration, is permitted provided that it is small and unobtrusive, and not present on the breast or legs. The wing tips may be missing. A slight redness is permissible in the wing tip follicles.
 - 7.4 There shall be no traces of freezer-burn except those that are incidental, small and unobtrusive, and are not present on the breast or legs.
 - 7.5 Where poultry items have undergone a further process they shall be to the manufacturers specifications.
8. The prepared carcasses shall be Grade A as defined in the EC Commission Regulations at paragraph 2 above. All carcasses shall be prepared from freshly slaughtered poultry and shall be cleanly eviscerated and dressed ready for cooking. Prepared carcass weights shall be in accordance with the Food Supply Contract Commodity List.
9. Ready basted carcasses shall not be supplied unless approved by the Authority.
10. When thawed, the meat shall be characteristic in appearance and consistent in colour. During cooking, weight loss and shrinkage shall be minimal, whilst the aroma and flavour shall be attractive, appetising to the palate and typical of the quality required.

PORTION QUALITY

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

- 12.** The definition of a portion shall be taken from the Commission Regulation (EC) No 543/2008. The portions shall be cleanly cut from the carcasses and trimmed to meet the Authority's requirement.
- 13.** All portions (breasts, boneless thighs, and drumsticks) shall be prepared in accordance with best commercial trade practice to the weight range specified by the Authority.
- 14.** The freshly cooked poultrymeat when prepared in accordance with the manufacturers' recommendation shall have an appetising aroma and appearance with firm, tender, succulent textures and good flavour.

PROCESSED CHICKEN and TURKEY PRODUCTS

- 15.** These products shall be prepared from poultrymeat of the same quality and marketing standards as defined above.
- 16.** Sliced products shall be prepared from white meat and be of uniform diameter and thickness. The texture products shall have a firm, tender and not a rubbery texture.
- 17.** Products described as "diced" or as "nuggets" will be prepared from white meat and provide even cube sizes approximately 20mm (+/-5mm). Cooked diced poultrymeat shall retain its shape when prepared in accordance with the manufacturers' recommendations.
- 18.** When coatings are used in the preparation of the product they shall be evenly applied and cover the entire surface of the product.
- 19.** The colour, aroma, and flavour of the product when prepared in accordance with the manufacturers instructions shall have all the characteristics of the product described. The product shall retain its shape.

GENERAL

- 20.** The preparation and processing of these products shall be in accordance with best commercial practice.
- 21.** The Poultry meat and other ingredients used in the preparation of the product shall be of good quality free from abnormal taints, off flavours, mould, rancidity, foreign bodies and other abnormalities.
- 22. Water Content.** The water content of the poultry must comply with UK and EC Legislation. If the water content exceeds the permitted amount it must be declared as separate ingredient.
- 23.** All poultry carcasses and portions shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in The Quick-Frozen Foodstuffs (England) Regulations that enforces Commission Regulation (EC) No 37/2005. Products shall be kept at a temperature no higher than -18°C and within the tolerances provided for in the regulation.
- 24.** All materials and articles used in the production and packaging of the products shall conform to the Materials in Contact with Food Regulations.

- 25.** All products shall be supplied in primary and secondary packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
- 26.** The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 27.** When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

OFFAL

CATEGORY	TYPES
LAMB	KIDNEYS
	LIVER

1. This is the minimum quality standard to be applied to the products listed above.
2. Reference literature defining the types of Offal describing the Quality Standard are as follows: The Meat Buyers Guide (MBG), The English Beef and Lamb Executive Cutting Specification (EBLEXCS), The Handbook of Australian Meat (HAM), The New Zealand Meat Guide-Beef and Lamb NZ (NZMSG). The procurement of Offal from other eligible countries shall be subject to prior approval by the Authority. In these circumstances information in the form of guides, handbooks, manuals or other nationally recognised documentation shall be made available.
3. The Offal supplied shall conform to the following quality standards defined in para 2 above.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

5. Offal shall be prepared and blast frozen in accordance with best commercial practice. Offal prepared and packed in the UK from imported sources shall be maintained in a frozen state during storage, cutting, packing and delivery.
6. The Offal shall be consistent with good commercial trade standards and comply with the detailed requirements below.
7. The Lamb Kidney and Lamb Liver shall be of a good, bright, natural colour, packed free from fat, and have a normal appearance and texture consistent with a product derived from a healthy animal.

DETAILED REQUIREMENTS

8. **Lamb Kidney.** The quality, production and preparation shall be in accordance with the requirements as detailed above.
 - 8.1 Reference: MBG: 514, EBLEXCS: Offal L001, HAM: 7040, NZMSG: 0240
9. **Lamb Liver.** The quality, production and preparation shall be in accordance with the requirements as detailed above.
 - 9.1 Reference: MBG: 5115, EBLEXCS: Offal L001, HAM: 7030, NZMSG: 0230

GENERAL

10. The Offal shall be of good quality, in sound condition, free from taint, rancidity, bruising, abnormality, malodour, extraneous matter and foreign bodies.
11. The Offal shall be prepared and blast frozen in accordance with best commercial practice.
12. When thawed the Offal shall have a fresh appearance with minimal drip loss.
13. When prepared and cooked in accordance with culinary best practice the Offal shall have a natural aroma and appearance. The product should be tender, not tough and tender and have a good flavour characteristic of the product.
14. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
15. The Lamb Kidneys shall be suitably wrapped in a plastic film or vacuum packed. The Lamb Liver shall be supplied vacuum packed unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.
16. All products shall be supplied in outer cartons of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
17. The products shall be labelled with normal commercial markings in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
18. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

QUICK-FROZEN FISH and FISH PRODUCTS

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

1. This is the minimum quality standard to be applied to the products listed above.
2. Where applicable the products shall be of the species listed in the Schedule of The Fish Labelling (England) Regulations for the customary name of the fish.
3. The Marketing Standards for Certain Saltwater Fish, Crustaceans, Cephalopods and Common Scallops are laid down in Council Regulation (EC) No 2406/96. This regulation shall be applied to determine freshness categories, size categories and grading.
4. The most commonly used method for quality assessment in the inspection service and in the fishing industry is the EU scheme, Council Regulation (EEC) No 103/76. There are three quality levels in scheme, E (Extra), A, B where E is the highest quality and below B is the level where fish is discarded for human consumption. The EU scheme is commonly accepted in the EU countries for sensory assessment. There is, however, still some discrepancy as the scheme does not take account of differences between species as it only uses general parameters. In this instance commercial best practice will be used.
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

QUALITY

ROUND COLDWATER FISH FILLETS

6. 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.

7. 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.
8. All portions shall be graded and prepared to ensure that the individual net weight of the fillet is consistent with the weight range specified in the Food Supply Contract Commodity List.
9. The Seafood Guide published by Seafish, the authority on seafood, provides detail with regard to the species, origins, fillet preparation standards and weight ranges that are commercially available and that the Authority requires.
10. The Acceptable Quality Level (AQL) shall be 6.5% and the Authority will adopt the sampling scheme, inspection methods, defect classifications and tolerance levels defined in the Codex Standard 190 - General Standard for Quick Frozen Fish Fillets unless otherwise agreed.

FLAT COLDWATER FISH FILLETS

11. 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.
12. Fillets that are derived from "spent" fish with watery textures or jellied tissues are not acceptable.
13. 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.
14. All portions shall be graded and prepared to ensure that the individual net weight of the fillet is consistent with the weight range agreed by the Authority and listed in the Food Supply Contract Commodity List.

SMOKED FISH and SMOKED FISH FILLETS

15. 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.
16. When allowed to thaw naturally the fish shall have a characteristic fresh appearance with a mild, fresh, smoked flavour and exhibit typical sensory profile characteristics of good quality cured and smoked fish.

KIPPER FILLETS

17. 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.

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

FISH STEAKS

19. The steaks shall be cut from round coldwater or freshwater fish consistent with the quality defined in this standard at paragraph 6 above.

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

21. The steaks shall be either wrapped individually or in multiples in a vacuum pack or sealed in a plastic film barrier, in a format consistent with normal commercial trade practice.

CRUSTACEANS

22. The products shall be prepared from warm-water or freshwater species that meet the quality requirements defined in Codex Standard 92 - Standard for Quick Frozen Shrimps or Prawns.

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

24. The size grading (small, medium, large, extra-large or jumbo) shall be within that specified in the Food Supply Contract Commodity List. This will be calculated by the number of prawn or shrimp per kilogram. The product should be individually quick frozen and free flowing within the plastic bag.

FISH PRODUCTS

25. Fish or crustaceans used for the preparation of the fish products, listed in the Food Supply Contract Commodity List, shall be fresh and have the quality characteristics defined in this standard. The quality of fish raw materials used in the preparation of these products shall comply with Codex Standard 165 - Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh.

26. 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.

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

FISH FINGERS

28. 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.

29. The fish fingers shall be rectangular in shape cut from a frozen block.

30. As an average of 10 fish fingers the minimum fish content shall not be less than 35% of the declared net weight.

31. The product shall not be misshapen and double or bent fingers shall be absent. The coating shall be of an even thickness and shall be free of enrobing defects.

FISH CAKES

32. These 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.

33. As an average of 10 fish cakes the minimum fish content shall not be less than 35% of the declared net weight.

34. The fish cake shall be of a uniform thickness and diameter. The coating shall be evenly applied and there shall be no enrobing defects.

BATTERED AND BREADED FILLETS

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

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

37. The quality standard for the fish products is defined in the Codex Standard 166 - Codex Standard for Quick Frozen Fish Sticks (Fish Fingers) Fish Portions and Fish Fillets Breaded or in Batter.

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

GENERAL

39. The fish fillets and fish products shall be of good quality, in sound condition, free from taint, rancidity, bruising, abnormality malodour, extraneous matter and foreign bodies.
40. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
41. Individually Quick Frozen (IQF) fillets shall be wrapped in polyethylene film in an interleaved format, to provide a shatter-pack. The contents shall be over-wrapped in a polyethylene bag and packed in an outer carton. The case weight shall be agreed with the Authority. Forms of commercial packaging for other processed fish products will be acceptable with prior approval of the Authority.
42. Commercial transit packaging is acceptable for all products supplied but must be of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.
43. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

QUICK-FROZEN VEGETABLES

CATEGORY
QUICK FROZEN VEGETABLES
QUICK FROZEN POTATO PRODUCTS
CHILLED CHIPS

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

QUALITY

2. The quality standard required for each specific product in the range is defined in the relevant reference documents of the Codex Alimentarius where applicable or shall be compliant with the standard as defined by the Campden Food Specification Grade `A or B`.
3. The raw material will be harvested, processed and packed in accordance with the industries best practice.
4. All QF vegetables shall have a reasonable uniform characteristic colour, free from insect contamination, blemishes, discolouration, bruising, taints abnormal flavour and/ or odour, and other foreign materials.
5. The finished products shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in Commission Regulation (EC) 37/2005 implemented by The Quick-Frozen Foodstuffs (England) Regulations.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

7. The guidelines for the preparation and quality of all QF Vegetables are detailed below:
 - a. **Beans Whole Green** are to be prepared from fresh, clean, sound, succulent pods, with strings, stems and stem ends removed, and the pods washed.
 - b. **Beans Sliced Green** as para 7a above with the pods sliced lengthwise or at an angle up to approximately 45° to the longitudinal axis, with a maximum thickness of 7mm.
 - c. **Broccoli Florets** are to be prepared from fresh, clean, sound stalks or shoots, which have been sorted, trimmed and washed. The head and adjoining portion of the stem, with or without small tender attached leaves, ranging in length from more than 3cm to 7cm with sufficient stem to maintain a compact head.
 - d. **Brussels Sprouts Medium** to be prepared from fresh, clean, sound, whole axillary buds of the plant. The buds are trimmed, sorted and washed.
 - e. **Carrots Whole Baby** are to be prepared from fresh, clean, sound, roots from which the leaves, green tops, peel and secondary roots have been removed and washed.

- f. **Cauliflower Florets** shall be prepared from clean, sound, compact heads of suitable varieties harvested at an early, even stage of maturity. The head of the floret should be within the size range of 15 - 60mm when measured across the transverse section. The length and thickness of the stalk should be in proportion to the size of the floret head
- g. **Corn on the Cob Whole 2 Ear** is prepared from fresh, clean, sound, properly matured whole ears, which are separated from the husk and silk. The minimum length shall be not less than 120mm.
- h. **Mixed Vegetables** are a combined mixture of selected vegetables as agreed with the Authority. The diced vegetables where applicable should have an even cube shape not exceeding 12.5mm.
- i. **Parsnips** are prepared from fresh, clean, sound, roots from which the leaves, green tops, peel and secondary roots have been removed. They can be whole, halved or quartered.
- j. **Peas Choice** to be prepared from fresh, clean, sound, succulent pods. The peas shall be sorted, free flowing, fresh, clean, sound, whole, mature seeds, and any suitable dark seeded variety may be used.
- k. **Peas Garden Premium** to be prepared from fresh, clean, sound, succulent pods. The peas shall be sorted, free flowing, fresh, clean, sound, whole, immature seeds, and any suitable dark seeded variety may be used
- l. **Peppers Sliced Mixed** prepared from fresh, clean, whole peppers, stalk and inners removed, sliced length ways.
- m. **Swede Diced** are prepared from fresh, clean, sound roots which have had all the soil removed, washed, and the outer skin removed.
- n. **Sweetcorn Kernels** are prepared from fresh white or yellow varieties. The kernels shall be clean whole sound, succulent, and removed cleanly from the husk and silk.
- o. **Onion Rings Battered** are prepared from fresh, clean, sound, onions from which the outer skin, peel and secondary roots have been removed and washed. They are then sliced to provide an onion ring that has an internal diameter of not less than 7mm and an external diameter of not greater than 38mm, and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- p. **QF Chips 9/16's** are produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides and with smooth surfaces with dimensions across the largest cut surface of 12-16mm, and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- q. **QF Chips "Steak Cut"** are produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides having a smooth surface with dimensions across the largest cut surface of 12 -16mm then blanched in edible oil or fat as necessary to achieve satisfactory colour.

- r. **Chilled Chips Medium Cut** are prepared as at para 7 p above but the cut surface shall be 8 -12mm, then treated as necessary in edible oil or fat to achieve satisfactory colour.
- s. **Potato Croquettes** are produced from clean, mature, graded, sound potatoes. The dimensions of each croquette shall be on an average net weight of 25g, 25mm in diameter and 60mm in length.
- t. **Potato Hash Browns** are produced from clean, mature, graded, sound potatoes. The average net weight per piece will be 43g, and have a dry matter of 32% +/- 3%.
- u. **Mini Waffles** are produced from clean, mature, sound potatoes, mixed with the manufacturers ingredients to produce a weight of 15 -19g per piece.
- v. **Jacket Wedges** are produced from clean, mature, sound potatoes, cut into wedges, and treated as necessary to achieve a satisfactory colour.

GENERAL

- 8. The Quick Frozen Vegetables and Chilled product shall be free from defects classified by the reference standards.
- 9. The sensory quality of the products when prepared in accordance with the cooking instructions shall have an acceptable appearance, good flavour, texture and mouth feel consistent with the product described by the manufacturer.
- 10. The preparation, processing, storage and distribution of the above products shall be in accordance with best commercial practice.
- 11. All products shall be supplied in commercial standard packaging that will ensure that the contents are protected sufficiently to withstand multiple handling.
- 12. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
- 13. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 14. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

ICE CREAM

CATEGORY
ICE CREAM

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

QUALITY

2. The product shall provide a frozen dessert and comply with The Food Labelling Regulations that set compositional standard for 'dairy ice cream'. The compositional standard only applies to frozen product containing a minimum of 5% milk fat and not less than 2.5% of milk protein and which is obtained by subjecting an emulsion of fat, milk solids and sugar and permitted sweeteners to heat treatment and to subsequent freezing.
3. Ice cream described as 'dairy ice cream' shall have a fat content consisting exclusively of milk fat. 'Non-dairy' ice cream often contains non-milk vegetable fats. The ice cream may contain flavourings and various food additives such as stabilisers and thickeners, to improve the texture.
4. The ingredients used in the manufacture of ice cream shall be of good quality, in sound condition, free from taint, rancidity or off odours. Any included fruit shall be mature, free from disease or infestation, fruit stones or other extraneous matter.
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FINISHED PRODUCT

6. The Ice Cream shall have a bright attractive appearance with the colour, texture, flavour and aroma characteristic of the particular variety or style of product. The product shall be free from large ice crystal formation, excessive shrinkage from the sides of the inner container, souring, rancidity or any other undesirable odour or flavour.
7. Added ingredients such as chocolate chips or fruit pieces shall be well distributed throughout the product.
8. The microbiological standard of the finished product shall meet the minimum microbiological standards complying with Commission Regulation (EC) No 2073/2005 and Health Protection Agency - Guidelines for Assessing the Microbiological Safety of Ready-to - Eat Foods Placed on the Market: Reference: QS 49.

GENERAL

9. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
10. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.

11. All products shall be supplied in a rigid inner pack and over packed in commercial standard transit cartons of sufficient strength to protect the contents and to withstand multiple handling.

12. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

FRESH PRODUCE

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

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

QUALITY

FRESH FRUIT, VEGETABLES AND SALAD PRODUCE

2. The quality class shall be EC Class 1, except that in the absence of EC Class 1 produce, when determined by market availability EC Class 2 will be acceptable. According to seasonal or commercial circumstances, produce may be home grown or imported. Produce shall comply with the Specific Marketing Standards or General Marketing Standards enforced by the Horticultural Marketing Inspectorate (HMI) of the Rural Payments Agency (RPA).
3. Phytosanitary Certificates will be required for fresh produce when demanded by the Authority.
4. Produce sourced from areas where the EC Specific Marketing Standards or General Marketing Standards do not apply, shall meet the minimum requirements of the United Nations Economic Commission for Europe (UNECE) and consistent with the best quality available within the local trade to fulfil meet the customer requirements.
5. The size grading of the products shall be agreed with the Authority complying with the regulations whenever possible and satisfying the demands of the Customer. All produce should be uniformly size graded and to meet the maximum estimated storage life requirements, the size, condition and minimum/maximum diameters of produce must be selected carefully.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SHELF LIFE

7. All produce shall be of a maturity and in a condition so as to remain fit for purpose in accordance with QS 48 Product Life Requirements.

SPECIAL REQUIREMENTS

8. Fresh produce supplied to HM vessels for sea stock shall be the best quality available and where applicable shall be supplied in a "Backward" form, these shall be stored under chilled storage conditions (+4°C to +8°C). Products shall have a minimum shelf-life of 21 days from the day of receipt with the exception of soft fruits, salad items and herbs which shall have a minimum shelf life of 10 days.

9. Potatoes shall be of good keeping quality and of a multi-purpose variety suitable for all culinary purposes (e.g. chipping, mashing, baking, roasting etc) and shall not blacken or discolour when cooked. Details of suitable varieties are available from the British Potato Council.

10. Imported potatoes from EC certified sources shall be of good quality and in sound condition consistent with the EC General Marketing Standard requirements. Stored Early and Ware Crop potatoes for supply to overseas shipments may be treated with a suitable sprout suppressant treatment that has been applied in accordance with best commercial practice. Any residue remaining on the potatoes shall not exceed the accepted tolerance for the chemical used and the treated potatoes shall be free from any taint.

11. Brushed or unwashed potatoes shall always be supplied on demand. Washed produce shall be dry on delivery but must not be supplied for overseas shipment unless authorised by the Authority.

12. Primary and secondary packaging shall be consistent with normal commercial standards but bespoke packaging may be requested by the Authority to meet specific requirements. All packaging shall be suitable for use with food, securely sealed and withstand multiple handling.

PRE-PREPARED FRUIT and VEGETABLES

13. When prepared all products shall have an attractive appearance with the colour, texture and flavour characteristic of the variety and style of the product.

14. The products will be prepared in accordance with best commercial practice in premises that are registered as a food business.

15. Commercial packaging standards are acceptable but the product must be securely sealed and packed to a standard that will ensure the contents are protected sufficiently to withstand multiple handling and to prolong the shelf life under chilled storage conditions (+2°C to +8°C).

16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

GENERAL

17. The raw material will be harvested, processed and packed in accordance with the industries best practice.
18. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
19. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.

SPREADABLE FATS

CATEGORY
BUTTER
MARGARINE
LOW FAT & VEGETABLE SPREAD
CHEESE SPREADS

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

QUALITY

BUTTER

2. Products shall comply in all respects with The Spreadable Fats (Marketing Standards) 2008 and the Milk and Milk (Production Designations) (England) Regulations 1992 and associated legislation applied in accordance with the Food Standards Agency Guidance Notes.

3. The butter supplied shall comply with the quality requirements defined by the Butter Grading System in Annex III of Commission Regulation (EC) No 2771/1999 when subjected to laboratory analysis and testing. The product should have a milk-fat content of not less than 80% but less than 90%, a maximum water content of 16% and maximum dry non-fat milk – material content of 2%.

4. The butter shall have a clean, bright appearance, uniform colour and with the flavour and aroma characteristics of the type of butter required. It shall have a smooth, homogenous, close body and waxy texture. Free moisture shall be absent. Salted butter shall have the salt evenly distributed throughout the product.

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

SPECIAL REQUIREMENTS

6. Butter shall be delivered as a chilled product at a temperature not greater than +8°C unless otherwise demanded by the Authority. When the product is to be supplied frozen the butter shall be frozen rapidly, stored and delivered at a temperature not more than -18°C. The shelf life of the product on delivery shall meet the demands of the Authority when stored at -18°C.

MARGARINE

7. Products shall comply in all respects with Statutory Instrument of The Spreadable Fats (Marketing Standards) (England) Regulations 2008 and associated legislation applied by the International Margarine Association of the Countries of Europe.

8. The requirement to fortify margarine with vitamins A and D does not apply to margarine imported into Great Britain from a European Economic Area state in which it was lawfully produced and sold, or from a Member State in which it was in free circulation and lawfully sold. The product must, however, be suitably labelled to give the nature of margarine.
9. The Authority will give preference to the selection of margarine fortified with Vitamin A and D that meet the SI1999 No. 2457 The Spreadable Fats (Marketing Standards) (England) Regulations 1999.
10. The margarine shall be of uniform colour and shall possess a smooth texture with a good characteristic flavour, free from any taints or rancidity.

SPECIAL REQUIREMENTS

11. Margarine shall be delivered as a chilled product at a temperature of +8°C or cooler unless otherwise demanded by the Authority. When the product is to be supplied frozen the margarine shall be frozen rapidly, stored and delivered at a temperature of -18°C or colder.

LOW FAT SPREADS

12. Products shall comply in all respects with The Spreadable Fats (SPFR (Marketing Standards) (England)) Regulations 2008 and associated legislation applied by the International Margarine Association of the Countries of Europe (IMACE).
13. There is a wide range of spreads, to suit every taste required by the Authority. What all of them shall have in common is that they 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.
14. A low fat spread shall be of uniform colour and shall possess a smooth texture with a good characteristic flavour, free from any taints or rancidity.
15. Low fat spreads shall be delivered as a chilled product at a temperature of +8°C or cooler unless otherwise demanded by the Authority. When the product is to be supplied frozen the product shall be frozen rapidly, stored and delivered at a temperature of -18°C or colder.

GENERAL

16. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
17. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.

18. Commercial packaging is acceptable for all products supplied but of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling and prolong the storage life of the contents.
19. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
20. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by The Food Labelling Regulations 1996, The EC Directive 37/2005 and The Quick Frozen Food (ENGLAND) Regulations 2007(SI 2007 N°191) that enforces EC Regulation No 37/2005.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

EGGS

CATEGORY
FRESH EGGS
FROZEN PASTEURISED WHOLE EGG

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

FRESH EGGS

Marketing Standards

2. The production, marketing, sale and distribution of eggs is controlled by a series of EC Regulations and implemented in the UK by The Eggs (Marketing Standards) Regulations 1995 as Amended which contain enforcement provisions for the EC controls. Fresh Eggs supplied to the Authority shall comply with these Regulations. Guidance is provided in the explanatory note.

Quality and Grades

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

Special Requirements

6. Eggs stamped with the British Lion trade mark are acceptable but the Authority will not accept eggs for export marked with a Best Before Date. To provide maximum durability, EC eggs procured for export and to HM ships and submarines shall be not more than 7 days old from the date of laying at the time of delivery alongside. The eggs shall be stored and distributed under refrigeration at chilled temperatures (+2°C - +8°C).

FROZEN PASTEURISED WHOLE EGG

Marketing Standard

7. The pasteurised liquid whole egg product should be made from Class B (Second quality eggs intended for the manufacture of pasteurised liquid egg). The microbiological standard of the product shall comply with the Commission Regulation (EC) No 1441/2007.

Product Description

8. The product shall be quick frozen and maintained at a temperature of -18°C or below throughout storage and distribution.
9. On thawing, the pasteurised liquid egg shall have an appearance, texture, flavour and consistency of liquidised fresh eggs. The product shall be free from impurities, blood spots, taints or undesirable flavours.
10. The frozen pasteurised liquid whole egg is used for a wide variety of culinary purposes by the caterer and when prepared shall exhibit the same properties of natural fresh eggs.

GENERAL

11. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
12. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 2005, The EC Directive 37/2005 and The Quick Frozen Food (ENGLAND) Regulations 2007(SI 2007 N°191) that enforces EC Regulation No 37/2005.
13. Commercial standard transit cartons shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
14. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

DAIRY PRODUCTS

CATEGORY	TYPES
DRINKING MILK	FULL CREAM
	SEMI SKIMMED
	SKIMMED
	UHT
CONDENSED and EVAPORATED MILK	
DRIED MILK POWDERS	
CREAM	WHIPPING
	SINGLE
	DOUBLE
YOGHURT	
CHEESE	

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

QUALITY

DRINKING MILK

2. The composition of drinking milk supplied to the Authority must comply with The Drinking Milk Regulations 1998 (SI 1998, No. 2424) and Council Regulation (EC) No 2597/97 which cover the composition and labelling of the products.
3. Raw milk is a product that has not undergone heat treatment and may therefore contain organisms harmful to health. **Raw milk shall not be supplied under any circumstances to the MOD.**
4. The quality of Flavoured milk shall be consistent with para 2 above and the ingredients shall provide a product that has the aroma and flavour of the product described (e.g. Strawberry).
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

EVAPORATED and CONDENSED MILK

6. Evaporated and condensed milk products supplied to the Authority must comply with the Condensed Milk and Dried Milk (CMDM (England)) Regulations 2003 (SI No 1596) and it's Amendments. Further information is provided in the FSA Guidance Notes.
7. These Regulations control the description, composition and labelling of evaporated and condensed milk.

DRIED MILK POWDER

8. Dried skimmed milk must comply with the Condensed Milk and Dried Milk (England) Regulations 2003 (SI No 1596) and its Amendments. Further information is provided in the FSA Guidance Notes.
9. Dried skimmed non-milk fat shall be the product obtained by spray drying a pasteurised, homogenised, aqueous emulsion of non-fat milk solids and a suitable vegetable fat, with or without the addition of a small amount of sugar.
10. The powder shall contain no physical contaminants, malodours or off flavours and shall be manufactured in accordance with best practice ensuring microbiological standards are not compromised.
11. When the product is mixed with water in accordance with the manufacturer's instructions the dried skimmed milk shall provide a smooth palatable liquid similar in colour, texture and flavour to drinking milk of a similar composition.

CREAM

12. Any cream derived from a dairy product supplied to the Authority must conform to the Food Labelling Regulations 1996 which control their composition and labelling.
13. The cream shall contain no foreign body contaminant, moulds, malodours or off flavours and shall be manufactured in accordance with best practice ensuring microbiological standards are not compromised.
14. The colour, texture, consistency and flavour characteristics shall be consistent with the product description.

YOGHURT

15. The Authority acknowledges that there is no specific regulation but the Authority requires the Dairy UK Code of Practice appertaining to the composition or labelling of yoghurt to be applied.
16. All products shall be wholesome and have the appearance, colour, flavour and consistency with the product approved by the Authority. The product supplied shall contain no foreign body contaminants free from abnormal flavours, taints, and discolorations.

CHEESE

17. A wide range of cheese is required by the Authority. Controls on the composition and labelling of certain UK territorial cheeses are contained in the Food Labelling Regulations 2005. Cheese products supplied to the Authority, where applicable, shall conform to these Regulations. The revoked Cheese and Cream Regulations 1995 provided definitions on the composition and description of a range of cheeses. The Authority will apply this regulation to the product range not covered by the Food Labelling Regulations 1996, unless EC legislation can be applied.

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

GENERAL

19. All the dairy products will be manufactured and packed in premises that are registered as food businesses.

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

21. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.

22. Where frozen products are supplied they shall be frozen in accordance with the best commercial practice and shall be maintained at a temperature of -18°C during storage and distribution.

23. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

24. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

25. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

COOKED and CONTINENTAL MEATS

CATEGORY
PEPPERONI SLICES QF
ROAST BEEF
COOKED HAM SLICED
HONEY ROAST HAM SLICED
MEATBALLS
FRIKENDELLA
PORK SPARE RIBS CHINESE
PATE BRUSSEL/ARDENNES
HAGGIS

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

QUALITY

2. The products shall be prepared and packaged to the manufacturer's own procedures and follows the Codex Alimentarius Standards.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The goods supplied shall conform to the following quality standards defined in para 1 above.
5. Cooked meats shall be prepared and blast frozen in accordance with best commercial practice. Meats prepared and packed in the UK from imported sources shall be maintained in a frozen state during storage, cutting, packing and delivery.
6. The meats shall be consistent with good commercial trade standards as supplied to the catering industry and comply with the detailed requirements below.

GENERAL

7. The meats shall be supplied vacuum packed unless otherwise stated. Alternative forms may be considered but shall not be used without prior approval of the Authority.
8. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", possible contamination and physical damage.
9. The production method should include detection methods to eliminate or reduce the risk of foreign body contamination to a minimum.
10. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, evidence of defrosting, refreezing, extraneous matter and foreign bodies.

11. All products shall be supplied in outer cartons of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling and prolong the storage life of the contents under refrigerated conditions.
12. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
13. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.
14. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

CANNED FRUITS

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

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

QUALITY

Pre – Processed Product

2. All raw materials used in the preparation of these products shall be fresh and wholesome, clean, free from taint and substantially free from blemishes or discoloration, infestation, insect or other damage. Extraneous matter derived from the parent plant, weeds or any foreign material shall be absent.
3. The raw materials shall be suitable for canning as regards variety and maturity and shall be reasonably uniform in size, colour and firmness. All canned product shall be of the latest season's crop in the country of origin.

Post – Processed Product

4. The quality of canned fruit shall be identified with a designated grade marked on the label. The Authority shall expect the quality of the range of canned fruits, normally classified by the industry as Fancy Grade, Choice Grade or Standard Grade to meet one of these standards. The Sub-Standard grade recognised by the industry is not acceptable.
5. Canned fruit supplied to the Authority shall meet the quality standard declared on the label and defined in one of the following standards:
 - a. Apple Solid Pack shall comply with Campden Food Quality Specifications - Canned Solid Pack Apple and Apple Slices SPEC L103.
 - b. Rhubarb Solid Pack shall comply with Campden Food Quality Specifications - Canned Rhubarb SPEC L62.
 - c. Fruit Cocktail in Syrup shall comply with Codex Standard 78 - Standard for Canned Fruit Cocktail but shall not contain artificial colourings, flavourings or other permitted ingredients as defined in the standard. The Authority shall accept product that may contain 4 or 5 different fruits as specified in the Codex Alimentarius.
 - d. Grapefruit and Mandarin Orange Segments in Syrup shall comply with Codex Standard 254 - Standard for Certain Canned Citrus Fruits but shall not contain artificial colourings, flavourings or other permitted ingredients as defined in the standard.

- e. Peach Halves in Syrup and Apricot Halves in Light Syrup shall comply with Codex Standard 242 - Standard for Canned Stone Fruits but shall not contain artificial colourings, flavourings or other permitted ingredients as defined in the standard.
- f. Pear Halves in Syrup shall comply with Codex Standard 61 - Standard for Canned Pears but shall not contain artificial colourings, flavourings or other permitted ingredients defined in the standard.
- g. Pineapple Pieces and Slices in Syrup and Pineapple Slices shall comply with Codex Standard 42 - Standard for Canned Pineapple.

6. The liquid content of the canned fruit shall comply with Codex Alimentarius Guidelines CAC/GL 51 - Guidelines for Packing Media for Canned Fruits.

7. In the event of a dispute regarding the quality of canned fruit delivered by the Contractor the Authority will refer to the relevant Codex Alimentarius but also the internationally recognised Campden Food Quality Standards for Canned Fruit as an appropriate means of assessing the product.

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

GENERAL

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

9. The canned product shall contain no foreign bodies, malodours or off flavours and shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.

10. Canned products are normally stored under ambient temperatures in a temperate climate but they may be exposed to higher ambient temperatures and humidity.

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

12. The Authority will seek to select a product with a low sugar content where it is appropriate, available and acceptable to the consumer.

13. All materials and articles used in the manufacture and packaging of the product shall conform to, The Materials and Articles in Contact with Food (England) Regulations.

14. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.

15. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

CANNED MEATS

CATEGORY	TYPES
CANNED MEAT	CORNER BEEF
	HAM
	CHOPPED PORK
	PORK RAVIOLI IN TOMATO SAUCE
	STEWED STEAK(SOLID PACK or in GRAVY)
	ASSORTED PATE

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

QUALITY

CORNER BEEF

2. The product shall have a meat content of not less than 120% with a total fat content not exceeding 15% of the labelled net weight in accordance with The Food Labelling (England) Regulations.
3. As a guide the standard of Corned Beef shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard 88 - Standard for Corned Beef.
4. At a temperature of +2°C to +8°C the canned meat used for slicing shall be removed readily from the can in one piece and be capable of being sliced thinly without disintegration.
5. Any solidified fat or gelatine shall not be discoloured. The texture of the Corned Beef will be firm but not greasy and with the sensory characteristics consistent with good commercial quality.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HAM

7. The standard of Canned Ham shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard 96 - Standard for Cooked Cured Cooked Ham.
8. The fat will be distributed evenly through the meat. The ham shall not be gristly but firm. The product will have an attractive appearance especially when sliced with good flavour, not too salty, watery or bland.
9. At a temperature of +2°C to +8°C the canned meat used for slicing shall be removed readily from the can in one piece and be capable of being sliced thinly without disintegration.

CHOPPED PORK

10. The product shall have a meat content of not less than 70%.
11. The standard of Chopped Pork shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard 98 - Standard for Cooked Cured Chopped Meat.

12. At a temperature of +2°C to +8°C the canned meat used for slicing shall be removed readily from the can in one piece and be capable of being sliced thinly without disintegration.

PORK RAVIOLI IN TOMATO SAUCE

13. The processed pork shall be firm and tender, encased within the ravioli pasta that shall be soft in texture whilst retaining its shape when re-heated.

14. The tomato sauce will have an attractive appearance, aroma, good flavour with a homogenous consistency typical of the product.

STEWED STEAK (Solid Pack or in Gravy)

15. The Stewed Steak shall consist of distinct cubes of trimmed beef meat not less than 20 cu/mm with minimal amounts of gristle and fat. The texture of the meat shall be firm and tender, not tough or stringy when re-heated.

16. Canned Stewed Steak in Gravy shall combine the same quality of steak meat and presentation packed in a rich brown gravy to provide a re-heated product that has an attractive colour, aroma, and flavour. The quality of the product will be judged on the sensory profile and characteristics exhibited when re-heated.

ASSORTED MEAT PATE´

17. The Meat Pate´ will have a smooth or granular texture that typifies the manufacturers' 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 +15°C.

GENERAL

18. At a temperature of +2°C to +8°C the canned meats for slicing shall be removed readily from the can in one piece and capable of being sliced thinly without disintegration.

19. Where appropriate to the style of product, the Authority will seek to select products with lower salt and sugar content.

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

21. The finished meat products shall be free from bone fragments and other foreign bodies, rancidity and abnormal flavours or discolouration.

22. The drained weight shall be determined using an internationally recognised certified standard method.

23. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.

24. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations and The Meat Products (England) Regulations.

25. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

26. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

CANNED FISH

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

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

QUALITY

FISH

2. All the raw materials used in the preparation of canned fish products shall be prepared from clean, gutted, freshly caught fish and held in ice or chilled seawater, or from frozen fish stored at -18°C or lower. Fish shall be of a suitable quality for canning and from the current seasons catch. All products shall comply with the requirements of The Fish Labelling (England) regulations.

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

SALMON

4. As a guide the standard of Canned Salmon, red or pink variety shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard 3 - Standard for Salmon.
5. The colour, texture, odour and flavour shall be characteristic of good quality canned fish of the required species. The fish flesh shall be practically free from bruises, blood spots or abnormal colours. If any fish bones are present they shall be soft and any skin shall not be discoloured.

TUNA IN BRINE

6. As a guide the standard of Canned Tuna in Brine (chunks or flaked) shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard 70 - Standard for Canned Tuna and Bonito, and Council Regulation (EEC) No 1536/92.
7. The colour, texture, odour and flavour shall be characteristic of good quality Canned Tuna characteristic of the variety and style of product.
8. The fish flesh shall be practically free from bruises, blood spots or abnormal colours. There shall be no hard and soft bones, skin, extraneous matter, foreign bodies or odours or foreign flavours present.

GENERAL

9. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
10. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.
11. **Histamine Content.** The histamine content shall be within the range 100mg/kg to 200 mg/kg of the can contents at the time of delivery when analysed using an internationally recognised certified standard method.
12. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
13. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
14. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

CANNED VEGETABLES

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

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

QUALITY

Pre – Processed Product

2. All raw materials used in the preparation of these products shall be fresh and wholesome, clean, free from taint and substantially free from blemishes or discoloration, infestation, insect or other damage. Extraneous Vegetable Matter derived from the parent plant, weeds or any foreign material shall be absent.
3. The raw materials shall be suitable for canning as regards variety and maturity and shall be reasonably uniform in size, colour and firmness.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

Post - Process Product

5. The canned processed vegetables shall have an attractive appearance with the colour, texture and flavour, characteristic of the variety and type of product when prepared in accordance with the manufacturers' instructions.
6. The canned vegetable supplied to the Authority shall meet the quality standard defined in the following standards:
 - a. **Bamboo Shoots** shall be sliced pieces and comply with Codex Standard 241 - Standard for Canned Bamboo Shoots but shall not contain artificial colourings, flavourings or other permitted ingredients as defined in the standard.

- b. **Bean Sprouts** shall be firm tender shoots evenly size graded and germinated from mung beans.
- c. **Baked Beans in Tomato Sauce** shall comply with the Campden Food Quality Specifications - Canned Beans in Tomato Sauce SPEC L79.
- d. **Beetroot Sliced** shall comply with the Campden Food Quality Specifications - Canned Sliced or Diced Beetroot SPEC L114.
- e. **Red Kidney Beans** shall comply with the Campden Food Quality Specifications - Canned Dark Red Kidney Beans SPEC L70.
- f. **Mushroom Button** shall comply with the Codex Standard 297 - Standard for Certain Canned Vegetables. The mushrooms will be whole and packed in regular or natural liquor.
- g. **Peas Garden and Processed** shall comply with Codex Standard 297 - Standard for Certain Canned Vegetables.
- h. **Peas Mushy** shall be prepared from peas that meet the quality standard for Peas Processed.
- i. **Potatoes New** shall comply with the Campden Food Quality Specifications - Canned Peeled Potatoes SPEC L63.
- j. **Sweet Corn** shall comply with the Campden Food Quality Specifications - Canned Whole Kernel Corn SPEC L28.
- k. **Tomatoes Peeled Plum and Chopped** shall comply with the Codex Standard 13 - Standard for Preserved Tomatoes.
- l. **Water Chestnuts** shall consist of small, rounded corms with a slightly sweet, nutty flavour and firm crisp white flesh. The product shall comply with the Codex Standard 145 - Standard for Canned Chestnuts and Canned Chestnut Puree.
- m. **Spaghetti in Tomato Sauce** shall comply with the Campden Food Quality Specifications - Canned Spaghetti Variants - SPEC L86.

GENERAL

- 7. The pH of the contents shall be adjusted to the required level appropriate for the type of product and shall not exceed pH 4.5.
- 8. Where applicable, the drained weight of the product shall be declared and shall comply with the Guidelines for the Verification of Drained Net Weight in Rigid Food Containers - CCFRA Guide No 24.
- 9. The canned product shall contain no foreign bodies, malodours or off flavours and shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.

10. The finished product when re-heated in accordance with manufacturers' instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturers' description.
11. The Authority will seek to select a product with a low salt and/or sugar content where it is appropriate, available and acceptable to the consumer.
12. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
13. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.
14. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
15. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by the Food Labelling Regulations.
16. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BREAD and BREAD PRODUCTS

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

1. This is the minimum quality standard to be applied to the products listed above and associated products.
2. Bread is controlled in the UK by The Bread and Flour Regulations that directly relates to the composition of the product. The Food Standards Agency provides useful Guidance Notes.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

QUALITY

BREAD

4. Bread means a food of any size, shape or form which is usually known as bread, and consists of dough made from flour and water, with or without other ingredients, which has been fermented by yeast or otherwise leavened and subsequently baked or partly baked.
5. The flour used in the production of bread shall be of the best quality as defined within Quality Standard QS 26 - Flour.
6. Bread may be supplied fresh or frozen as agreed with the Authority as appropriate for the intended use of the product.

7. The loaves shall be attractive in appearance, of good volume and shape. The bread shall be adequately baked, with side crust colour properly developed and shall possess a good flavour. The crumb shall be of good texture and not doughy or gummy. Except when soft rolls are required, the rolls shall be crisp and shall have an attractive appearance.
8. The product shall be of good quality, in sound condition, free from taint, abnormal odour, infestation, pest damage, mould, dirt and any other extraneous matter.
9. For sliced bread, the bread shall be cooled before slicing. The slices shall be evenly cut and not deformed. The thickness shall be as demanded. The wrapping material shall be low density polyethylene bags efficiently closed with a reclosure device or adhesive tape.
10. **Freezing.** Bread required to be supplied frozen shall be frozen without delay to a temperature not exceeding -18°C and shall be held at this temperature, or below, prior to delivery.

SPECIALITY PRODUCTS

- a. **Tortillas** flour tortillas are a low-fat food and contain iron along with B vitamins, including thiamin. They should have about 115 calories with 2 to 3g of fat per serving. The finished products shall have undergone a freezing process and shall be stored and supplied in a frozen condition.
- b. **Pitas'** shall be made from a slightly leavened wheat bread made from flour and water. They shall be flat and either round or oval. As they will be used to scoop sauces, dips or filled with various ingredients to form a sandwich, the layers of baked dough must remain separated inside the deflated pita, allowing the bread to be opened to form pita pockets. The finished products shall have undergone a freezing process and shall be stored and supplied in a frozen condition.
- c. **Croissants** shall consist of a light buttery, flaky bread or leavened variant of puff pastry with a distinctive crescent shape. It shall be supplied as frozen, pre-formed but unbaked dough which can be freshly baked. The finished products shall have undergone a freezing process and shall be stored and supplied in a frozen condition.
- d. **French Stick or Baguette** shall consist of a long thin loaf of French bread made from wheat flour, water, yeast, and common salt and may also include approved additives. It is distinguishable by its length, and should have a crisp crust that is slit enabling the proper expansion of gases during baking to provide a light, slightly chewy, holy, textured crumb. It is supplied as a frozen, pre-formed but unbaked dough which can be freshly baked when demanded.
- e. **Potato Scones** a typical potato scone is made with mashed potato (potato and butter with salt to taste) to which plain flour has been added to make a dough. Each scone shall be circular, about 90mm in radius and cut into quarters. The finished products shall have undergone a freezing process and shall be stored and supplied in a frozen condition.
- f. **Bakers Basket** a variety of mini sized fresh breads manufactured from wholemeal, white and brown flours.

- g. **Naan bread** - *naan* is a generic term for various flat-breads. The main ingredients are wheat flour, water, yeast, cooking fat (e.g. butter), yoghurt or milk. The product should be plain. It may be supplied as a frozen, pre-formed but unbaked dough which can be freshly baked when demanded.
- h. **Garlic sliced bread** shall consist of a French stick or baguette style bread infused with a blend of minced garlic (or garlic powder) and olive oil or butter. The bread shall be sliced towards the bottom, but kept in one piece or cut into individual slices. It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.
- i. **Tea Cakes (Fruited)** shall consist of a light, sweet, yeast-based bun containing dried fruits such as currants, sultanas or orange/ lemon peel. 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.
- j. **Potato Farls** shall consist of a rough triangular shape, a quarter of a round of a flat potato cake about 15mm to 20mm thick. The portions shall be even in thickness and made from fresh ingredients properly baked. It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.
- k. **Soda Farls** shall consist of a rough triangular shape, a quarter of a round of flat soda bread about 15mm to 20mm thick. The portions shall be even in thickness and made from fresh ingredients properly baked. It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.
- l. **Hoagies** shall consist of a sandwich made on an oblong bread roll as opposed to slices of bread. The traditional hoagie usually includes a variety of delicatessen cold meats, cheese on lettuce, with tomato and onions seasoned with salt, pepper, oregano and olive oil. The Authority will select the ingredient range to be used. All the ingredients will be of good quality. It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded
- m. **Petit Pain** shall consist of a small plain white par baked bread roll. It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded

GENERAL

11. The legal requirements for the products in this category classed as flour confectionery and defined in The Food Labelling Regulations shall be applied where appropriate.
12. The ingredients used in the manufacture shall be of a good quality and manufactured in accordance with best commercial practice.
13. The finished products shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in The Quick-Frozen Foodstuffs (England) Regulations that enforces Commission Regulation (EC) 37/2005.
14. The products shall be attractive in appearance, and of good volume and shape. Texture shall be appropriate to the style of product.
15. The product shall be of good quality, in sound condition, not stale, free from taint, abnormal odour, infestation, pest damage, mould, dirt, extraneous matter and foreign bodies.

- 16.** All materials and articles used in the manufacture and the packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
- 17.** The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
- 18.** Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
- 19.** When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BAKED PRODUCTS (SAVOURY)

CATEGORY	TYPES
PIES	MEAT
	VEGETABLE
PASTY	MEAT
	VEGETABLE
SAUSAGE ROLLS	
PANINI	
PIZZA	
QUICHE	
FAJITA	BREAKFAST
	SAVOURY
TOASTIE	
PANCAKE ROLLS	
VEGETABLE PLAIT	
ONION BHAJIS	
VEG SAMOSA	
SNACKS	SAVOURY
	VEGGIE
	ETHNIC

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

QUALITY

BAKED PRODUCTS (SAVOURY)

2. For the range of meat products within these categories there is legislation setting out specific compositional and labeling requirements. The rules set out minimum meat content requirements for certain meat products sold using reserved descriptions that include meat pies and meat pasties. These can be found in the following, The Meat Products (England) Regulations 2003, The Food Labelling (Amendment) (England) Regulations 1996. All the products containing meat shall comply with the minimum meat content requirements of this legislation.

3. The finished products shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in The Quick-Frozen Foodstuffs (England) Regulations SI 2007 No 191 that enforces EC Regulation 37/2005.

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

MEAT PIES and PASTIES

5. 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 manufacturers' description.

VEGETABLE PIES AND PASTIES

6. The quality of vegetables used in the preparation of any product within this category shall be of good quality and prepared in accordance with good manufacturing practice.
7. When diced vegetable is used as an ingredient it shall retain its shape colour flavour and texture after processing and when prepared.
8. 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.
9. None of the ingredients used to manufacture product described as a vegetable pie or vegetable pasty will contain no ingredients that are derived from animals as these products are consumed by vegetarians.

SAUSAGE ROLLS

10. 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.

PANINI

11. The Panini will be prepared in accordance with the British Sandwich Association (BSA) Codes of Practice.
12. The ingredients used in the manufacture of the Panini shall be of good quality.

PIZZA

13. The pizza base shall be made thin crust or thick crust dough as agreed with the Authority. The base should be an even thickness and be an attractive colour when re-heated or baked. The ingredients used in the manufacture shall be of a good quality and evenly distributed across the face of the pizza.

QUICHE

14. 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.

FAJITA

15. The Fajita is made from a blend of flours which include tortilla wheat and made to the manufactures recipe. The fillings are determined by the product description as agreed by the Authority. The product shall be baked and frozen in accordance with best manufacturing practice.

TOASTIE

16. The Toastie is made from white bread with a described filling as agreed with the Authority. The product shall be part baked, wrapped in a food grade packaging and individually frozen in accordance with best manufacturing practice.

GENERAL

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

18. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, infestation, pest damage, mould, dirt extraneous matter and foreign bodies.

19. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

20. All materials and articles used in the manufacture and the packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.

21. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

22. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BISCUITS

CATEGORY	TYPE
SWEET	ASSORTED DUNKERS
	STARBURST 45
	ENROBED CHOCOLATE BISCUIT and BARS BLUE RIBBAND, WAGON WHEEL, KITKAT, JAFFA CAKES, TWIX MARS CRUNCHIE, DOUBLE DECKER, DIGESTIVE <i>ETC</i>
	WAFFER CARAMEL
	PLAIN ASSORTED, RICE KRISPIE SQUARES, SWEET ASSORTED
	FLAPJACK
	SHORTBREAD
	CRACKERS FOR CHEESE
SAVOURY	SAVOURY SANDWICH SNACK
	MINI SIZE

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

SWEET BISCUITS and SAVOURY BISCUITS

LEGAL REQUIREMENTS

2. The nomenclature and composition of biscuits are not controlled by specific Regulations, although their production is subject to a number of Codes of Practice. Biscuits shall be produced in line with standard commercial practice and appropriate industrial Codes of Practice. The main constituent, flour, used in the production of biscuits shall comply with the Bread and Flour Regulations 2005.

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

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

QUALITY

SWEET BISCUITS

5. For tariff purposes “biscuit” is defined by the World Customs Organizations Commodity Description and Coding System Explanatory Notes Third edition (2002). Sweet biscuits must have a water content of 12% or less by weight and a maximum fat content of 35% by weight (excluding fillings and coatings in determining these contents).

6. The products shall be attractive in appearance, and of good volume and shape. The textures shall be appropriate to the style of product.
7. Chocolate used in the production of biscuits shall comply with The Cocoa and Chocolate Products (England) Regulations 2003. Enrobing chocolate or chocolate flavoured coating, and the filling in filled biscuits, shall be applied evenly to cover the surface of the biscuit.
8. Biscuits containing jam, and shall comply with the requirements of the EC Council Directive 2001/11/EC relating to fruit, jams, jellies and marmalade and sweetened chestnut puree intended for human consumption. Other additives used as an ingredient in these products shall comply with the following as appropriate, Codex General Standard for Food Additives CODEX STAN 192 – 1995/ Flavourings Cac/GL 66 – 2008, EC Council Directive 94/36/EC on colours for use in foodstuffs, EC Council Directive 95/2/EC on food additives other than colours and sweeteners as amended, EC Council Directive 94/35/EC on sweeteners for use in food stuffs as amended.
9. The United Kingdom statutory legislation that applies The Colours in Food Regulations 1995 as amended, The Miscellaneous Food Additives Regulation 2011, The Sweeteners in Food Regulations 2007, The Flavouring in Food Regulations 2010, Biscuit, Cake, Chocolate and Confectionery Association and Local Authorities Joint Advisory Committee on Food Standards Codes of Practice.

SAVOURY BISCUITS

10. These types of biscuit are subject to similar regulatory controls and shall therefore comply with the appropriate CODEX, EC Directives and UK Legislation and Codes of Practice.

GENERAL

11. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
12. The packaging shall be such as to maintain the integrity of the pack and afford protection to the biscuits. The products shall be free from staleness, taints, discolouration, moulds, foreign body contamination, and damage. Broken biscuits shall be considered a defect affecting the overall product quality and are therefore unacceptable.
13. The biscuit shall be suitable for the purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product described by the manufacturer.
14. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
15. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations 2010.

16. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BAKED PRODUCT DESSERT

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

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

QUALITY

2. The products in this category are classed as flour confectionery and the legal requirements are defined in the Food Labelling Regulations 1996. All products must comply with these requirements.

3. Where the finished products are to be supplied frozen then they shall have undergone a quick freezing process and be stored and supplied quick-frozen as defined in The Quick-Frozen Foodstuffs (England) Regulations 2007 SI 2007 No 191 that enforces EC Regulation 37/2005.

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

DESSERTS

a. **CHEESECAKES** shall be made from biscuit or pastry base with a topping made of soft fresh cheese flavoured or topped with fruit, nuts, fruit or other similar type of ingredients as approved by the Authority. The topping shall be evenly applied.

b. **CHRISTMAS PUDDINGS** shall be a traditional style prepared from good quality ingredients. The mixture can be moistened with the juice of citrus fruits but should contain no alcohol. Notably sweet spices shall be used to develop the distinctive rich aroma and flavours characteristic of the pudding. It should be very dark in appearance as a result of the dark sugars and black treacle combined with the long cooking time.

c. **CAKES and PASTRIES** shall be consistent with the manufacturers' description.

d. **DOUGHNUTS** shall be prepared as a sweet deep-fried flour dough shaped in rings or a filled flattened sphere injected with jam (or jelly), cream, custard, or other ingredient as demanded by the Authority. The texture shall be moist and soft consistent with the product type. The filling shall be in the centre of a filled doughnut and not exude from the surface.

e. **FRUIT PIES** shall consist of a single or multiple portion baked dish of a pastry dough casing filled with a sweet ingredient (e.g. apple). The pie can be either "filled", where the dish is covered by pastry and the filling is placed on top of that or manufactured with a

BEEFBURGERS

CATEGORY	TYPE
BEEFBURGERS	113g

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

QUALITY

2. The Beefburgers shall have a minimum meat content of 80%. Alternative quality standards shall not be supplied unless previously approved by the Authority.
3. The Beefburgers shall be prepared to the manufacturer's own recipe from Halal meat. The meat shall consist of skeletal meat as defined in the Commission Directive 2001/101/EC, The Meat Products (England) Regulations, and Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines on the Use of the Term Halal.
4. The Beefburgers shall have undergone a quick freezing process and be stored and supplied quick frozen as defined in Commission Regulation (EC) 37/2005, implemented by The Quick Frozen Foodstuff (England) Regulations.
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

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

PREPARATION

8. Beefburgers may contain onions. Where onions are included in the recipe they may be added in the form of freshly prepared onion or dried kibbled onion. The onion used shall be of good quality.
9. The meat shall be blended with the other ingredients, using appropriate equipment, to give a mixture of uniform composition and the required texture. This mixture shall be moulded into flat, circular, patties to provide Beefburgers of uniform thickness, diameter and weight approved by the Authority.
 - 9.1 Weight Range: 113g +/-5g
10. The finished product shall be free from bone fragments and other foreign bodies, entrapped materials, rancidity, abnormal flavours or discolouration.
11. All the ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

FLOUR

CATEGORY	TYPES
FLOUR	BREADMAKING
	CULINARY
	PLAIN
	WHOLEMEAL
CORNFLOUR	

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

QUALITY

FLOUR

2. Flour derived from wheat and from no other cereal, whether or not mixed with other flour, must contain the statutory nutrients in the quantity and form as defined in the Bread and Flour Regulations 1998 as amended and any associated regulations.
3. This does not apply to flour brought into the UK from another country in which it was lawfully produced and sold. In this case the flour must meet the standards defined by the Codex Standard for Wheat Flour 152 – 1985 revised 1995.
4. 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.
5. The product shall be freshly milled flour manufactured in accordance with best commercial practice. The final product shall be free flowing with no evidence of lumpiness. The moisture content shall be within the range of 12% to 15% by weight.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
7. The flour shall be of good quality, free from taint, abnormal odour, infestation, pest damage, foreign bodies and mould.

CORNFLOUR

8. The maize from which the cornflour is made shall be of good quality and processed in accordance with best manufacturing practice.
9. As the product will be used primarily as a thickening agent it should therefore blend easily with water when prepared in accordance with the manufacturers' instructions.
10. The cornflour shall be of good quality, free from taint, abnormal odour, infestation, pest damage and mould.

GENERAL

11. All materials and articles used in the manufacture and packaging of the product shall conform with the Materials and Articles in Contact with Food (England) Regulations 2010.
12. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
13. Commercial standard packaging shall be used that is secure and of sufficient strength to withstand multiple handling.
14. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PASTA and RICE

CATEGORY	TYPE
RICE	BASMATI
	LONG GRAIN BROWN
	LONG GRAIN WHITE
	SHORT GRAIN PUDDING
PASTA	CANNELLONI
	ELICHE TWISTS
	TAGLIATELLE VERDI
	LASAGNE VERDE
	LASAGNE
	MACARONI
	SPAGHETTI
	PENNE RIGATE
	SHELLS CONCHIGLIE
NOODLES	LONG LIFE
COUSCOUS	

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

QUALITY

RICE

2. The product shall conform to the quality standard defined in Codex Standard 198 – 1995 Codex Standard for Rice for each product type:

- a. **Basmati Rice** only long grain rice grown in India or Pakistan shall be described as 'Basmati Rice' recognisable by its distinctive aroma in the uncooked state and its taste and flavour in the cooked state. At least 97% of the rice grains must originate from the country of origin referred to on the pack.
- b. **Long Grain Brown Rice** shall be the product obtained by milling the grain of *Oryza sativa* to remove of the hull only. The product shall be firm in texture with a slightly nutty flavour. The length of grain shall be 6.2mm to 6.6mm.
- c. **Long Grain White Rice** shall be the product obtained by the removal of the hull, bran and germ by milling the grain of *Oryza sativa*. The length of kernel shall be 6.2mm to 6.6mm.
- d. **Easy Cook Rice** shall be the product obtained by milling pre-cooking and drying long grain rice *Oryza sativa*. The kernel shall be not less 6.0mm in length. The proportion of broken grains shall not exceed 10%.
- e. **Short Grain Rice** shall be the product obtained by the removal of the hull, bran and germ by milling the grain of *Oryza sativa* from medium grain rice. The length of the kernel of short grain rice shall be not less than 5.2mm or greater than 6.2mm.

3. The finished product shall be of good quality, free flowing, in sound condition free from taint, infestation or pest damage, mould, foreign bodies and other extraneous matter.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PASTA

5. The products shall be obtained by moulding wheat semolina, or flour, to which water has been added, followed by drying without fermentation.
6. Pasta supplied to the Authority shall be made solely from Durum wheat.
7. Product labelled as containing only durum wheat must not contain more than 3% common wheat and only as a result of adventitious contamination. When required pasta shall be wholewheat pasta produced from wholewheat semolina and water only. Where appropriate, pasta shall be coloured or flavoured with eggs, spinach and tomatoes in quantities as declared by the LACORS Code of Practice for Dry Pasta Products in the UK, produced in May 2000.
8. When raw, good quality dry pasta it must have a uniformly smooth appearance and texture, no spots or dark shades must be visible when light shines through it, a clear and unmistakable amber yellow colour (other than coloured varieties), must be odourless, taste slightly sweet and when broken it must make a dry sound. The fracture must appear smooth and glassy with no air bubbles. The moisture content shall not exceed 12.5%.
9. The finished product when prepared in accordance with the manufacturers' instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.

NOODLES

10. The noodles shall be manufactured to the standard defined in CODEX STAN 249 - 2006 CODEX STANDARD FOR INSTANT NOODLES

COUSCOUS

11. The couscous shall be manufactured to the standard defined in CODEX STAN 202 1995 CODEX STANDARD FOR COUSCOUS

GENERAL

12. The products shall be free from disease, moulds, insects or parasites, extraneous matter, toxic chemical residues and substantially free from mechanical damage and other abnormalities.
13. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

14. The finished product when prepared in accordance with the manufacturers' instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.
15. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.
16. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
17. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
18. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
19. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PULSES

CATEGORY	TYPES
DHALL	URAL DHALL (BLACK, WHITE HUSK)
LENTILS	SPLIT RED, BROWN or GREEN.
PEAS	WHOLE DRIED

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

QUALITY

DHALL

2. The product supplied as Dhall shall either be produced from the "black lentil" that is the whole urad bean or urad dal or from the "white lentil", the same black lentil only with the black skin removed.
3. The finished product shall be of good quality, free flowing, in sound condition free from taint, infestation or pest damage, mould, foreign bodies and other extraneous matter.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

LENTILS

5. The product shall consist of split brown, red or green lentil varieties as demanded by the Authority:
 - a. **Brown Lentils** also known as continental or Egyptian lentils are usually the least expensive and more easily obtained. They are mild in flavour and should hold their shape well and remain firm after cooking. Overcooking them turns the lentil to a mush.
 - b. **Red Lentils** are less common than brown lentils and have a slightly sweeter taste than the brown. They should take a little less time to cook although they tend to become somewhat mushy.
 - c. **Green Lentils** also know as Puy or French lentils, are the finest but most expensive lentils. They are the meatiest, richest tasting and remain quite firm after cooking.

6. The finished product shall be of good quality, free flowing, in sound condition free from taint, infestation or pest damage, mould, foreign bodies and other extraneous matter.

PEAS WHOLE DRIED

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

GENERAL

8. The product shall be of a good quality manufactured and packed in accordance with best commercial practice and if appropriate, suitably treated with a food preservative (e.g. Sulphur Dioxide (E220)).
9. The finished product when prepared in accordance with the manufacturers' instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.
10. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
11. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
12. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
13. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

BREAKFAST CEREALS

CATEGORY
CORN FLAKED BASED CEREALS
WHEAT BASED CEREALS
MEUSLI
RICE BASED CEREAL
PORRIDGE

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

QUALITY

2. All raw materials used in the preparation of these products shall be fresh and wholesome, clean, free from taint and substantially free from blemishes or discoloration, infestation, insect or other damage.
3. The other ingredients used shall be of good quality, in sound condition, free from taint, rancidity, infestation, mould and foreign body contaminants.
4. The method of production of the breakfast cereal shall be consistent with best commercial practice.
5. The breakfast cereal may be branded or an own label commercial product approved by the Authority. The Authority will seek to select products with no or low added sugar and salt content.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink

CORN BASED CEREALS

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

WHEAT BASED CEREALS

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

MUESLI

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

RICE BASED CEREAL

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

PORRIDGE

11. The product shall be manufactured from preferably rolled oats to provide an instant porridge mix when prepared by boiling the oat meal in water, milk, or both. Porridge manufactured from crushed or steel cut oats may be supplied as an alternative but only with the agreement of the Authority. Alternative forms of porridge such as polenta or grits are not acceptable. The moisture content shall be within the range of 14.0% m/m maximum.

FINISHED PRODUCT

12. The Breakfast Cereal shall have the sensory characteristics consistent with the type of product described by the manufacturer. There shall be no staling, off-flavours, scorching abnormal odours, moulds, discolouration or foreign body contamination evident.

13. A product that requires mixing and heating to provide an "instant" cereal shall blend easily when prepared in accordance with the manufacturers instructions.

GENERAL

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

15. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.

16. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

17. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.

18. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

19. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

READY MIXES

CATEGORY	TYPES
JELLY CRYSTALS	VEGETARIAN
CUSTARD POWDER	NATURAL
	COMPLETE CUSTARD MIX
PIZZA BASE MIX	
PASTRY MIX	PUFF
	FILO
CAKE MIX	SPONGE (STANDARD and LOW FAT)
	CHEESE CAKE
MOUSSE MIXES	
DOUGH DEVELOPER	
BAKED PRODUCT IMPROVER	
BREAD and ROLL MIX	

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

QUALITY

JELLY CRYSTALS

2. The ingredients shall be of the good quality and contain no animal derivatives used in the manufacture of the product.
3. When prepared in accordance with the manufacturers instructions, the jelly shall have an appetising appearance, aroma, flavour, texture and consistency that typifies the variety.

CUSTARD POWDER

4. The dry ingredients used in the manufacture shall be good quality.
5. When prepared in accordance with the manufacturers instructions, the custard shall have an appetising appearance, aroma, flavour, texture and consistency that typify the product.

PIZZA BASE MIX

6. The dry ingredients used in the manufacture of the product shall be good quality.
7. The finished product shall be of the good quality free from foreign bodies, taint, or mould, malodours and off flavours.
8. When prepared in accordance with the manufacturers' instructions, the pizza dough shall have a consistency that typifies the product when rolled out; firm and elastic that when pressed with the fingers springs back into shape, is easy to roll and retains its shape so that toppings can be applied.

9. The finished product when re-heated in accordance with manufacturers instructions shall have the appearance and texture consistent with the type of product and the manufacturers' description.
10. The Authority may demand a product that is suitable for individuals with a gluten allergy but this will be by exception.

QUICK FROZEN FILO PASTRY and PUFF PASTRY

11. The ingredients used in the manufacture of the product shall be of good quality.
12. The finished product shall contain no foreign bodies, taint, or mould, malodours or off flavours and shall be frozen by the manufacturer in accordance with best commercial practice.
13. When prepared and baked in accordance with the manufacturers instructions pastry shall have a consistency that typifies the product:

Puff Pastry -	light and flaky,
Filo Pastry -	light and flaky paper-thin sheets, that can be used for making pastries.

CAKE MIX

14. The dry ingredients used in the manufacture of the product shall be of good quality.
15. When prepared and baked in accordance with the manufacturers instructions, the sponge mixture shall have a consistency that typifies the product light, firm texture.

MOUSSE MIXES

16. The dry ingredients used in the manufacture of the product shall be of good quality.
17. When prepared in accordance with the manufacturers' instructions, the end product shall have a light smooth texture with a characteristic aroma, colour and flavour consistent with the product description.

DOUGH DEVELOPER

18. The dry ingredients used in the manufacture of the product shall be of good quality.
19. When prepared in accordance with the manufacturers' instructions, the end product shall achieve full dough development without the need for bulk fermentation to provide a baked product of consistent quality.

BAKED PRODUCT IMPROVER

20. The dry ingredients used in the manufacture of the product shall be of good quality.
21. When prepared in accordance with the manufacturers' instructions, the raising agent shall reduce the dough development time and provide a baked product of consistent quality.

BREAD AND ROLL MIX

22. The dry ingredients used in the manufacture of the product shall be of good quality.
23. When prepared in accordance with the manufacturers' instructions, the end product shall have a light smooth texture with a characteristic aroma, colour and flavour consistent with the product description

GENERAL

24. The product shall be processed in accordance with best commercial practice. The dry finished product shall be of the good quality, with no signs of solidification, free from foreign bodies, taint, or mould, malodours and off flavours.
25. All materials and articles used in the manufacture and packaging of the product shall conform with the Materials and Articles in Contact with Food (England) Regulations 2010.
26. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
27. Commercial standard packaging and transit cartons shall be used. Packaging shall be secure and of sufficient strength to withstand multiple handling.
28. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

FRYING OILS

CATEGORY	
FRYING OIL	STANDARD
	RN SPECIAL

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

QUALITY

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

The product shall be supplied in commercial standard packaging that will ensure that the contents are protected sufficiently and withstand multiple handling.

2. The product shall conform to Commission Regulation (EC) No 1881/2006 with reference to the maximum levels for certain contaminants in foodstuffs.

3. **Physical and Chemical Properties**

- 3.1 Peroxide Value: Max 2.0 meq/kg
- 3.2 Free Fatty Acids: (Calculated as Oleic Acid) Max 0.15%
- 3.3 Moisture Content: Max 0.1%

4. **Fire Properties**

- 4.1 Smoke Point: Not less than +227°C
- 4.2 Flash Point: Not less than +299°C
- 4.3 Fire Point: Not less than +365 °C

STANDARD FOR RN SPECIAL REQUIREMENTS

4. Frying oil for HM Ships and Submarines shall be packed in 4 litre cans using tin plate of a nominal thickness of 0.29mm conforming to the best commercial standard.
5. The 4 litre can, shall be of the flat top pourer construction fitted with a robust handle and a re-closure lid.
6. The outer carton shall be of a manufacturing robust design to withstand multiple handling during transportation and storage. The carton flaps shall butt and be securely sealed with a waterproof adhesive glue.

GENERAL

7. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
8. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.
9. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food (England) Regulations.
10. The products shall be labelled with normal commercial markings and in accordance with Directive 2000/13/EC implemented by The Food Labelling Regulations.
11. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

CONDIMENTS, PICKLES and VINEGAR

CATEGORY	
SALT, LOW SALT	
PEPPER	Black, White
PICKLES	Sweet, Gherkins, Sandwich, Garlic, Mild Lime, Brinjal, Olives, Red Cabbage, Onions
MUSTARD	English, French, Dijon
CHUTNEY	Mango
RELISHES	Hamburger
VINEGAR	Balsamic, Malt

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

QUALITY

2. The Authority acknowledges that there is no specific regulation. Codes of Practice have been issued by the Federation of Condiment Sauce Industries (FCSI). The product supplied shall be consistent with that approved by the Authority.
3. The ingredients used in the manufacture of these products shall be of good quality, free from infestation, moulds, dirt or extraneous matter.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SALT

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

PEPPER

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

PICKLES

7. Black pitted olives shall be selected from First, Choice or Select Grade. The vegetables shall be free from blemishes and the liquid clear.
8. The standards and characteristics of other pickled products shall be consistent with those described in Codex alimentarius Standard 260 – 2007. The vegetables shall be crisp and the product shall possess an appetising aroma and flavour.

MUSTARD

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

CHUTNEYS and RELISHES

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

VINEGAR

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

GENERAL

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

13. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations 2010.

14. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

15. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

SAUCES, DRESSINGS, PUREES and OILS

CATEGORY	
TABLE SAUCES	Brown, Tomato, Tabasco, Tartar, Oyster, Dark and Light Soya, Horseradish, Mint, Cranberry, Ho Sin, Satay, Worcester, Chilli, Black Bean, red Currant
COOKING SAUCES	Pasta, Salsa, Chilli, Curry, Pizza Sauce
DRESSINGS	Mayonnaise, Salad Cream
COOKING PUREE	Tomato, Garlic, Szechuan, Ginger, Basil
OILS	Olive Oil

1. This is the minimum quality standard to be applied to the products listed above and associated products.
2. The Authority acknowledges that there is no specific regulation. Codes of Practice have been issued by the Federation of Condiment Sauce Industries (FCSI). The product supplied shall be consistent with that approved by the Authority.
3. The ingredients used in the manufacture of these products shall be of good quality, free from infestation, moulds, dirt or any other extraneous matter. The fruits and vegetables shall be free from blemishes, and the onions crisp.
4. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

QUALITY

TABLE and COOKING SAUCES

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

DRESSINGS - MAYONNAISE AND SALAD CREAM

6. The Codes of Practice issued FCSI recommend that oil and liquid egg yolk levels in mayonnaise should be at least 70% and 5% respectively, although this is not legislated. Most available brands exceed this target.
7. The mayonnaise and salad cream shall be of a uniform colour, it shall have a pleasant aroma and an appetising flavour characteristic of the type and style of product. The product shall have a smooth consistency with no appreciable signs of separation of the contents.

COOKING PUREES

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

OLIVE OIL

9. The quality of the Olive Oil shall be comply with the requirements defined in the (EEC) Commission Regulation 2568/91.

GENERAL

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

11. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.

12. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.

13. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

14. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

FOOD COLOURING AND ESSENCES

CATEGORY	TYPES
COLOURING	RED, GREEN, YELLOW
ESSENCES	VANILLA

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

QUALITY

2. The products shall comply with the EC Directive 94/36/EC June 1994 and The Colours in Food Regulations 1995.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FOOD COLOURING

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

FOOD ESSENCES

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

GENERAL

6. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
7. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies.
8. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
9. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
10. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements

BEVERAGES and COOKING WINES / SPIRITS

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

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

QUALITY

HOT CHOCOLATE DRINKS

2. The product shall comply with EC Council Directive 200/36/EC and the Cocoa and The Chocolate Product (England) Regulations and The Food Labelling Regulations 1996.
3. Instant Hot Chocolate shall consist of a fine cocoa chocolate powder blended with other powdered ingredients to provide a dark semi sweet drink when mixed only in hot water.
4. The product shall be plain instant hot chocolate but may include a flavouring agent when demanded by the Authority.
5. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

COCOA POWDER

6. The product shall comply with the requirements of the EC Council Directive 200/36/EC and the Cocoa and Chocolate Product (England) Regulations and the Food Labelling Regulations 1996.
7. When the cocoa powder is mixed in accordance with the manufacturers' instructions with hot milk, hot water and milk or blended into a culinary product as an additional ingredient, the powder shall dissolve or blend readily to provide a rich bitter chocolate flavour.

COFFEE

8. The definitions and reserved descriptions for coffee extracts regulated by EC directive 199/4/EC and embraced in EC Directive 1999/4/EC and The Coffee Extracts and Chicory Extracts (England) Regulations 2000 shall apply.
9. Both caffeinated and decaffeinated coffees shall be available on demand.
10. Instant coffee shall consist of a dried soluble powder or freeze-dried granular form that can be quickly dissolved in hot water. The prepared beverage shall have a medium flavour when served as a black coffee without milk or sweetener or sugar being added.

TEA

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

MILK POWDER

14. The dairy whitener shall comply with the requirements of The Condensed Milk and Dried Milk (England) Regulation 2003. The Food Standards Agency Guidance Notes are provided for reference.
15. The powder when mixed in accordance with the manufacturers' 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.
16. Non Dairy Creamer or whitener shall be manufactured from a blend of dried glucose syrup, vegetable fat and milk proteins. As a powder it shall be fine free flowing and mix readily with hot tea or coffee when used in accordance with manufacturers' recommendations.

COOKING WINES

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

COOKING SPIRITS

19. The cooking spirit is intended for use as an added ingredient in food and not as a beverage. The Authority will expect the spirit to be drinkable although not necessarily of the highest quality.

20. The colour and flavour shall be consistent with product description provided by the manufacturer.

GENERAL

21. The powdered or agglomerated product shall be free flowing without lumps, foreign bodies, malodours or off flavours.

22. Liquid concentrates and vending machine coffees and teas shall comply with all the requirements stated in this quality standard as they apply to the product.

23. The cooking wines and spirits shall contain no foreign bodies, malodours or off flavours.

24. All products shall be manufactured in accordance with best commercial practice.

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

26. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations 2010.

27. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

28. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

29. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

GRAVY MIXES, STOCK CUBES and BOUILLON

CATEGORY	TYPES
GRAVY MIXES	Browning, Granules, Powder Mix
STOCK CUBES	Beef, Chicken, Vegetable, Fish
BOUILLON	Beef, Chicken, Vegetable

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

QUALITY

GRAVY BROWNING

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

GENERAL

8. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
9. The finished product shall be of good quality, in sound condition, not stale, free from taint, abnormal odour, infestation, pest damage, mould, dirt, extraneous matter and foreign bodies. Granules and powders shall be free flowing.
10. All materials and articles used in the manufacture and the packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
11. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

12. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
13. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PIE FILLINGS

CATEGORY
FRUIT PIE FILLINGS

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

QUALITY

FRUIT PIE FILLINGS

2. All fruit pie filling products manufactured with additives and permitted sweetening agents shall contain only those specified in the appropriate legislation Sweeteners in Food Regulations 2007, Miscellaneous Food Additives Regulations 2009 and Colours in Food Regulations 2006 and any amendments. Products supplied to the Authority shall comply with these Regulations.
3. The fruit and other ingredients used in fruit pie filling production shall be of good quality and manufactured in accordance with best commercial practise.
4. The fruit pie fillings shall have a bright attractive appearance, with the colour, flavour and aroma characteristic of the particular variety of fruit or style of product. Products containing fruit shall be free from tough skins, hardened peel, immature or burnt fruits and extraneous matter, including pips and seeds in seedless varieties. All products shall be free from moulds, taints or off-flavours and foreign bodies.
5. All fruit pie fillings shall be supplied in a plastic tub. Alternative forms of packaging and net weights will be considered but should not be used without prior approval of the Authority.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

GENERAL

7. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
8. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by The Food Labelling Regulations 1996.
9. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
10. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

SOUPS

CATEGORY
PACKET SOUP POWDER
CANNED SOUP

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

QUALITY

POWDERED SOUPS

2. The ingredients used in the manufacture of the products shall be of good quality. The texture of particulates shall be such that they do not pose any likelihood of perforating the primary packaging material.
3. The powder and other particulates shall be free flowing and contain no foreign bodies, mould, malodours, and off flavours or taints.
4. When prepared in accordance with the manufacturers instructions, the soup shall have an appetising appearance, aroma, flavour, texture and consistency that typifies the variety. It shall be free from scorched, musty, rancid or any other undesirable odour or flavour.

CANNED SOUPS

5. The dry ingredients used in the manufacture shall be good quality, free from taint, rancidity or mould. When raw food is used it shall be fresh, wholesome and of good manufacturing quality.
6. The product shall be processed in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.
7. The finished product when re-heated in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the product description.

GENERAL

8. All materials and articles used in the manufacture and packaging of the product shall conform with the Materials and Articles in Contact with Food (England) Regulations 2010. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
9. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
10. Commercial standard packaging, transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Cans shall be free from visible damage and defects. Packaging shall be secure and of sufficient strength to withstand multiple handling.

11. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

HERBS and SPICES

CATEGORY	TYPES
HERBS	Dried, Powdered, Ground
SPICES	Dried, Fresh, Powdered, Ground
CURRIES	Powder

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

QUALITY

POWDERED PRODUCTS

2. The herbs, spices and curry powder shall be prepared in accordance with best commercial practice.
3. The Ground and Powdered product shall be of good quality, sound condition, and free flowing, free from taint, infestation, mould and foreign bodies.
4. Dried Leaf varieties of herbs shall show minimal leaf breakage.

GENERAL

5. The finished product when used or prepared in accordance with the manufacturers' instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.
6. The minimum shelf life of the product on delivery shall meet the demands of the Authority when stored in accordance with the instructions of the manufacturer.
7. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
8. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by The Food Labelling Regulations 1996.
9. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
10. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

DRIED FRUITS

CATEGORY
APRICOTS
CURRENTS
MIXED FRUIT
PRUNES
SEEDLESS RAISINS
SULTANAS
DATES

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

QUALITY

2. **Apricots** shall be of medium size halves and comply with the requirement of Extra Class and Class 1 categories defined in the UNECE Standard DDP – 15 dated 1996 or Codex alimentarius Standard for Dried Apricot 130 – 1981. The moisture content shall be within the range of 20% to 25%.
3. **Currents** shall comply with the requirements of categories defined in UNECE Standard DF -11. The moisture content shall be between 15% to 18%.
4. **Mixed Fruit** shall contain 5 fruits including dried peel. There is no recognised standard but the ingredients shall be of good commercial quality with the variety and ratio of fruit per pack as agreed with the Authority.
5. **Prunes** shall be pitted Class 1 and comply with the requirements of categories defined in UNECE Standard DDF-07. The moisture content shall be within the range of 24% – 35%.
6. **Raisins** shall be of the Thompson Seedless variety and comply with the requirements defined in Codex alimentarius Standards for Raisins Stan 67 – 1981 for a seedless raisin with a maximum moisture content of 18%.
7. **Sultanas** as para 6 above with a maximum moisture content of 19%.
8. **Dates** shall be pitted and comply with the requirements defined in Codex alimentarius Standard for Dates 143 – 1985.
9. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FINISHED PRODUCT

10. The fruit shall be taken from the most recent seasons crop and shall be properly ripened, of a good quality and prepared in accordance with best commercial practice.
11. The product when delivered shall be of good quality, in sound condition, free flowing, free from taint, infestation, mould and foreign bodies other than those naturally occurring in the product (e.g. stalk, calyx).

GENERAL

12. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority
13. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations 2010.
14. Commercial standard transit cartons shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
15. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

NUTS

CATEGORY	TYPE
CRISPS	ASSORTED
NUTS	ALMONDS FLAKED
	ALMONDS GROUND
	MIXED NUTS AND RAISINS
	PEANUTS SALTED
	DESICCATED COCONUT
	MIXED FRUIT and SEEDS

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

QUALITY

2. The ingredients of these products shall comply with the requirements of Commission Regulation (EC) No 1881/2006 that sets maximum levels of certain contaminants in foodstuffs.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

CRISPS

4. The product shall be processed in accordance with best commercial practice to produce good quality product. The product shall be crisp and not exhibit any signs of staling, and they shall be foil wrapped. The flavours shall be agreed with the Authority.

ALMONDS (FLAKED and GROUND)

5. The products shall be prepared from sweet almonds, processed and packed in accordance with best commercial practice.
6. The flaked and ground almond shall be free from brown skin and other extraneous material.

MIXED NUTS and RAISINS

7. The pack shall contain a mixture of nuts and raisins in the following proportions Unroasted Redskin blanched Peanuts 45%, Raisins 30%, Hazelnuts 7%, Almonds 8%, Pecan Nuts 5%, Brazil Nuts 5% or a mixture of raisins with other types of nut in similar proportions approved by the Authority.
8. The ingredients shall be attractive in appearance. Raisins shall not be sugary and comply with the requirements of QS 40.

PEANUTS SALTED

9. The product shall be processed in accordance with best commercial practice to produce either salted peanuts roasted in oil or dry roasted salted peanuts.
10. The product shall be attractive in appearance with nuts whole or half cut lengthwise. Debris in the pack shall be negligible.

DESICCATED COCONUT

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

MIXED FRUIT and SEEDS

13. The pack shall contain a mixture of dried fruit and seeds in the proportions approved by the Authority.
14. The ingredients shall be attractive in appearance. Raisins shall not be sugary and comply with the requirements of QS 40.

GENERAL

15. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
16. The products shall be free from rancidity, taints, discolouration, moulds, and foreign body contamination.
17. The product shall be suitable for the purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product described by the manufacturer.
18. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
19. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
20. Commercial standard transit cartons shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

CONFECTIONERY

CATEGORY
CHOCOLATE BARS
CHEWING GUM
SWEETS

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

QUALITY

CHOCOLATE BARS

2. The composition and labelling of chocolate confectionery products must comply with the requirements of the Cocoa and Chocolate Products (England) Regulations 2003 (SI 1659/2003). Composite products containing chocolate as an ingredient fall outside the scope of these regulations, however the compositional requirements of these Regulations still apply. Therefore, the 'chocolate element' of a chocolate-coated confectionery bar must meet the minimum compositional standard for chocolate if it uses this reserved description in its name or ingredient listing. Products supplied to the Authority shall comply with current legislation referred to in the Cocoa and Chocolate Products Regulations 2003 Food Standards Agency Guidance Notes.
3. The Authority acknowledges that there is no specific regulation or code of practice appertaining to the specific compositional requirements for the majority of confectionery products. However there are a number of regulatory controls relating to additives and colouring agents that may be used in the manufacture of these types of product. Details are provided in Food Standards Agency Guidance Notes on Food Additives Legislation. The products supplied shall comply with the legislation.
4. The products will be prepared in accordance with best commercial practice.
5. The ingredients used in the manufacture of confectionery products shall be of good quality, in sound condition, free from taint, mould, foreign bodies or off odours.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SPECIAL REQUIREMENT

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

FINISHED PRODUCT

8. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies. Confectionery products shall have an attractive appearance with the colour, texture, flavour and aroma characteristic of the product type and consistent with that approved by the Authority. There shall be no evidence

of storage temperature abuse (for example, partly melted and reset chocolate, chocolate blooming, stickiness to boiled sweets).

GENERAL

9. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations 2010.
10. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
11. Commercial standard packaging and transit cartons shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
12. Storage and distribution temperatures should ensure that the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PRESERVES

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

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

QUALITY

PRESERVES

2. All products supplied to the Authority shall comply with the compositional and labelling requirements of the Jam and Similar Products (England) Regulations 2003 (SI 2003/3120) and The Jam Council Directive 2001/113/EC of 20 December 2001 that includes the definition of fruit relating to fruit jams, jellies and marmalades and sets the minimum standards for the amount of "fruit" in jam.
3. Authorised additives and permitted sweetening agents are specified in the appropriate legislation Sweeteners in Food (Amendment) (England) Regulations 2003 (SI 2003/1182), Miscellaneous Food Additives (Amendment) (England) Regulations 2005, Colours in Food (Amendment) (England) Regulations 2006. Products supplied to the Authority shall comply with these Regulations.
4. Reserved descriptions are prescribed for specified sugar products and composition and labelling covered by the Specified Sugar Products Regulations 1976 (SI 1976, No 509 as Amended by SI 1982, No. 255). The product supplied to the Authority shall comply with these Regulations.
5. The fruit used as an ingredient in preserves manufacture must be sound, free from deterioration and sufficiently ripe. It is prohibited to use fruit, which has been treated by methods other than heat, chilling, freezing, freeze-drying or concentration, except for Apricots which may be dried by other means.
6. The preserves shall have a bright attractive appearance, with the colour, flavour and aroma characteristic of the particular variety of fruit or style of product. Products containing fruit shall be free from tough skins, hardened peel, immature or burnt fruits and extraneous matter, including pips and seeds in seedless varieties. The products shall have a good set and attractive appearance, aroma, texture and flavour characteristic of the product description.
7. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

MARMALADE

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

GOLDEN SYRUP

9. The product shall be a viscid, amber-colored 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.

10. The syrup shall be clear with no evidence of crystallisation in the product.

LEMON CURD

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

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

HONEY

13. The composition, labelling and description of honey is prescribed in The Honey Regulations 1976 (SI 1976, No. 1832). Product supplied to the Authority shall comply with these Regulations.

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

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

MINCEMEAT

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

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

PEANUT BUTTER

18. The product shall be manufactured as a food paste made primarily from ground dry roasted peanuts for use mainly as a sandwich spread.

19. The peanut butter shall be semi – solid with an attractive colour, aroma and a smooth or crunchy texture with the flavour characteristics of the product description.

GENERAL

20. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
21. The finished product shall be of good quality, in sound condition, free from moulds, taint, abnormal odour, extraneous matter and foreign bodies.
22. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
23. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by The Food Labelling Regulations 1996.
24. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
25. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

DRINKS and BOTTLED WATER

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

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

QUALITY

FRUIT JUICE

2. Fruit juices shall consist of 100% pure juice made from the flesh of fresh fruit or from concentrates and contain no flavourings, colours, preservatives or any other added ingredients. A few minor exceptions exist in order to ensure that the final product is of an acceptable taste. These exceptions are very specific and are controlled by government legislation in the form of The Fruit Juices & Nectars Regulations 2003.
3. The fruit juice will be demanded from the following product ranges:
- a. long life juice shall have a minimum shelf life of 6 months when stored in ambient temperatures and in accordance with the manufacturers' instructions.
 - b. short life juice shall have a shelf life of at least 30 days when stored at chilled temperatures and in accordance with the manufacturer's instructions.
 - c. freshly squeezed juice shall have a shelf-life of at least 14 days.
4. Fruit juices can further be described on pack as being juice prepared from concentrate when fruit has been picked, squeezed and concentrated by evaporating the water naturally present in the juice. Fruit juice packers shall reconstitute the fruit juice to restore it to its original strength by adding the same volume of water to meet the standards set down in the EU Directive 2009/106/EC and the FSA Fruit Juices and Fruit Nectars (England) Regulations 2003 Guidance Notes.

SQUASH

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

FLAVOURED MILK

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

STILL and FLAVOURED WATER

7. The product shall be still bottled water that complies with the requirements laid down in the Natural Mineral Water, Spring Water and Bottled Drinking Water Regulations 2007 that implement EC Directives 80/777/EEC, 96/70/EC, 98/93/EC and 2003/40 EC as amended. This includes product description, microbiological and chemical standards, and production treatments. The Authority will always seek to source mineral or spring water of a high standard that complies with the Natural Mineral Water, Spring Water and Bottled Drinking Water Regulations and Guidelines for Bottled Water produced by the Food Standards Agency.

8. Flavouring of which 90% shall consist of extracts derived from the fresh fruit in accordance with the minimum requirements as legislated by the EC and UK Regulations.

SPORTS DRINKS

9. The product shall be free flowing sugar crystals, when re-constituted with water they shall have the taste characteristics of the named product. Mouthfeel similar to water.

10. The finished product shall be suitable to be consumed by all, with no allergens or their derivatives present.

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

GENERAL

12. The drinks shall contain no foreign bodies, malodours or off flavours and shall be processed in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient or chilled temperature as recommended by the manufacturer.

13. A product that needs to be diluted in accordance with manufacturers' instructions shall have the appearance, texture, aroma and flavour consistent with the type of product described.

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

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

16. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
17. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
18. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.
19. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

DOG FOOD

CATEGORY	TYPES
DRY MIX	ADULT MAINTENANCE MEDIUM BREED
	ADULT MAINTENANCE LARGE BREED
	INTESTINAL FORMULA
	DERMATOSIS FP RESPONSE FORMULA
	ALL BREED PERFORMANCE HIGH ACTIVITY FOR WORKING DOGS
CANNED	DOG FOOD

1. This is the minimum quality standard to be applied to the products listed above.
2. The procurement of dried and canned dog food shall be subject to prior approval by the Authority which in this instance will be the Defence Animal Centre (DAC). Dog food purchased in other than in the UK will be subject to the same controls.
3. The dog food shall be used in accordance with the manufacturers' guidelines or as recommended by the veterinary authority DAC as appropriate.

QUALITY

4. **Adult Maintenance Medium Breed.** The mix shall contain the following:
 - a. Enriched with valuable FOS prebiotics and essential antioxidants (vitamins A, C, E and Carotenoids) for a healthy immune system and natural regeneration of healthy cells.
 - b. Contain essential omega-3 and 6 fatty acids, minerals, and vitamins for a healthy skin and shiny fur.
 - c. Easy-to-digest proteins and beet fibre to aid healthy digestive system.
 - d. Calcium for healthy bones.
 - e. No artificial colours, flavours, aromas or preservatives.
5. **Adult Maintenance Large Breed.** The mix shall contain the following:
 - a. Enriched with valuable FOS prebiotics and essential antioxidants (vitamins A, C, E and Carotenoids) for a healthy immune system and natural regeneration of healthy cells.
 - b. Contain essential omega-3 and 6 fatty acids, minerals, and vitamins for a healthy skin and shiny fur.
 - c. Easy-to-digest proteins and beet fibre to aid healthy digestive system.
 - d. Calcium for healthy bones and joints.
 - e. No artificial colours, flavours, aromas or preservatives.

6. **Intestinal Formula.** The dry mix shall contain the following:
- Dental Care System.
 - Mannanoligosaccharides prebiotics to bind pathogenic bacteria.
 - Adjusted omega 6 and 3 fatty acids in a ratio of 5-10:1.
 - Beet pulp for healthy digestive tract.
 - Digestible ingredients with lowered fat content to enhance nutrient absorption and reduce the risk of diarrhoea.
7. **Dermatosis FP Response Formula.** Dermatitis FP Response is formulated to nutritionally manage your dog's itching, whether from food or environment to promote a healthy skin and coat. The dry mix shall contain the following;
- A balance of omega-6 and omega-3 fatty acids.
 - A combination of unique proteins and carbohydrates, to reduce the risk of a reaction to food.
 - A complete vitamin and mineral package to contain linoleic acid, to help restore nutrients to develop a healthy skin and coat.
 - No artificial colours, flavours, aromas or preservatives.
8. **High Activity for Working Dogs.** The dry mix shall contain the following:
- Increased protein content.
 - Additional caloric energy for enduring top performance.
 - Dual energy system for quick and lasting energy.
 - Natural pre-biotic fibres (FOS) for a healthy and stable digestive system.
 - L-Carnitin to support healthy fat burn.
 - Rich in Omega-3 fatty acids for good smell and tracking ability.
 - No artificial colours, flavours, aromas or preservatives.
9. **Canned Dog Food.** The ingredients shall contain only natural chunks of fresh meat, with none of the following, colourings, sugar, or soya. The finished product will be made to the manufacturers' own recipe.

GENERAL

10. All materials and articles used in the manufacture and packaging of the product shall conform to the Materials and Articles in Contact with Food Regulations.
11. All products shall be supplied in commercial standard packaging, polythene multiwall sacks, transit cartons or shrink wrapped trays as appropriate that will ensure the contents are protected sufficiently to withstand multiple handling.
12. Canned dog food will be securely sealed using double seam technology in accordance with best commercial practice. They shall exhibit no evidence of damage, rusting or deterioration. The canning process shall provide a commercially sterile product.
13. The finished product shall be of good quality, in sound condition, free from taint, abnormal odour, extraneous matter and foreign bodies. All the products will normally be stored at ambient temperature in a temperate climate but may be held in higher temperatures and humidity. They shall be manufactured in accordance with best commercial practice to provide a product fit for purpose.
14. The products shall be labelled with normal commercial markings.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

READY MADE SALADS

CATEGORY	TYPES
READY MADE SALADS	COLESLAW
	MEXICAN BEAN
	MEDITERRANEAN PASTA
	POTATO

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

QUALITY

2. The ingredients used in the manufacture of the product shall be of the good quality, suitable for the requirements of the products.
3. The finished salads shall contain no foreign bodies, malodours or off flavours and shall be manufactured in accordance with best commercial practice ensuring that microbiological standards are not compromised.
4. Further Hyperlink references can be accessed in the Glossary by clicking on the appropriate link.
5. The dry ingredients used in the manufacture shall be good quality, free from taint, rancidity or mould. When raw food is used it shall be fresh and wholesome.
6. The raw food ingredients shall be of good manufacturing quality, prepared in accordance with best commercial practice.

POTATO SALAD

- a. Diced cooked potatoes.
- b. Onions.
- c. Parsley.
- d. Light mayonnaise.

COLESLAW

- a. Cabbage.
- b. Carrots.
- c. Onions.
- d. Light Mayonnaise.

MEXICAN BEAN

- a. Kidney Beans.
- b. Mexican Sauce.
- c. Mixed Peppers.
- d. Haricot Beans.
- e. Flageolet Beans.
- f. Onions.
- g. Sweetcorn.

MED PASTA

- a. Cooked pasta.
- b. Tomato and herb dressing.
- c. Mixed peppers.
- d. Sweetcorn.
- e. Onions.
- f. Garlic powder.

7. The product shall be processed in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.

GENERAL

8. All materials and articles used in the manufacture and packaging of the product shall conform with the Materials and Articles in Contact with Food (England) Regulations 2010. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.

9. Commercial standard transit cartons or stretch film wrapped trays shall be used to protect the primary packs. Packaging shall be secure and of sufficient strength to withstand multiple handling.

10. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

PRODUCT LIFE REQUIREMENTS

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

MICROBIOLOGICAL STANDARDS FOR READY-TO-EAT FOODS

1. This quality standard applies to Ready-to-Eat Foods.
2. These are bacteriological criteria which a product is required to meet by law: Commission Regulation (EC) No 2073/2005. They are only enforceable by the regulatory agencies that have jurisdiction.

Microbiological Guidelines

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

Microbiological Specifications

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

5.1 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.

5.2 Indicator Organisms

These are organisms that, although not harmful in themselves, may indicate unhygienic processing procedures or post processing contamination due to poor handling practices and failure to adequately protect the product if present at high levels on Ready to Eat Food. 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, many of which live in the intestine of man and animals. Included in this family is the species E.coli. A number of E.coli types are harmless but there is also a number of disease causing strains such as E.coli 0157. Listeria species are also derived from the intestine of animals and are widespread in the environment. These organisms are used as an indicator of faecal contamination from whatever source e.g. hands, bird droppings, infected water, ingredients or equipment etc. Bacteria that cause illnesses such as food poisoning and gastro-enteritis also live in the intestines of man and animals.

Therefore the presence of indicator organisms suggests faecal contamination and an increased likelihood that food poisoning organisms may also be present.

5.3 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

6. Microbiological quality is defined as the following:

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

Ready- to-Eat Food Group Categories

7. The HPA have divided foods and components into twelve groups in order to determine the microbiological quality based on Aerobic Count Colony - HPA Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods.

ROYAL NAVY SPECIAL PACKAGING

CATEGORY	TYPES
CANNED	FRUIT
	VEGETABLES
	PUREE
MULTI WALLED PAPER SACK	FLOUR BREADMAKING
POLYTHENE BAG	RICE LONG GRAIN
POLYTHENE BAG and OUTER CARTON	SUGAR GRANULATED

1. This is the minimum quality standard to be applied to the products classified as Royal Navy (RN) Special Packaging listed above.

QUALITY of FOOD

2. Specified food products shall be prepared, manufactured and packed to be supplied in RN Special Packaging shall be consistent with the requirements for the specific commodity stated in the Food Quality Standards elsewhere.

PURPOSE

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

QUALITY

4. Corrugated or fluted fibreboard construction material for cartons is not considered fit for purpose. Canned items will be packed into a solid fibreboard export trade standard outer carton manufactured and constructed from materials that provide rigidity and meet the minimum performance required by the Authority.

5. The carton will be a one piece flat pack design with a waterproof glue and stapled end. The side flaps will butt tightly and the end flaps both at the top and base will overlap. The carton performance including minimum burst strength, water resistance, compression strength and water permeability shall provide the necessary properties to ensure adequate protection of the contents. The construction of the carton shall include stapled end joint(s) which shall be made of rustproof metal, or shall be appropriately tinned, coppered or galvanised to prevent rusting.

6. Multiwalled paper sacks shall be constructed from materials that reduce or eliminate the risk of the ingress of moisture and securely sealed to prevent spillage under the conditions described in paragraph 2.

7. Polythene bags shall be constructed of materials that are flexible but of sufficient strength and securely sealed to prevent spillage to withstand the conditions described in paragraph 2.

RE-PACKING FORMAT

8. The contents and the configuration of the RN Special Packaging requirement shall be agreed with the Authority.
9. If the RN Special Packing is not used at the place of manufacture of the food and re-packing of the commodities is necessary this shall be carried out in premises registered as a food business. The premises shall be open to inspection and audit by the Authority.
10. The re-packing operation shall be in accordance with best commercial practice. The packing operation shall minimise the risk of individual components being damaged or omitted. The components shall be placed in a position within the outer packaging so that the risk of damage to the contents and the primary packaging during multiple handling is mitigated. An integral part of the operation shall include full product traceability.
11. The canned products shall be removed from their original carton, tray or stretch wrap and re-packed into the RN Special Packaging carton in accordance with the agreed requirement. This will normally not be done by the manufacturer but elsewhere. The Authority must be notified in advance of any intention to change the method to meet the requirement.
12. **Flour and Rice** will normally be packed directly into RN Special Packaging standard multiwalled paper sacks by the manufacturer to avoid the risk associated with double handling. The Authority must be notified in advance of any intention by the Contractor to use an alternative method of meeting the requirement by repacking elsewhere.
14. **Granulated Sugar** will normally be packed by the manufacturer into polythene bags constructed of materials described in paragraph 7 and the outer carton that must have the performance criteria consistent with paragraph 3 above. The Authority must be notified in advance of any intention by the Contractor to use an alternative method of meeting the requirement by re-packing elsewhere.
15. The primary packs of the canned products and granulated sugar shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996 as amended.
16. The RN Special Packaging used for these products shall also be marked in accordance with the requirement of the Authority to include the following:
- a. Description of the Contents
 - b. Quantity and Net Weight
 - c. Manufacturer
 - d. Production Date
 - e. Batch or Lot Number
 - f. Best Before End Date
 - g. Lettering "RN SPEC"
 - h. Other identifying marks as demanded by the Authority
17. These marking shall be in English, fully legible and permanent.

GENERAL

18. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.

19. The minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.

SNACKS IN-FLIGHT- TRANSIT

CATEGORY	TYPES	FST QS
TOASTIE QF	CHEESE and HAM	QS-23
WRAPS QF	CHICKEN FAJITA	QS-23
	BREAKFAST	QS-23
PIZZA QF	CHEESE and TOMATO	QS-23
YOGHURT	CHILLED	QS-16
WRAPPED BREAD ROLLS QF	INDIVIDUAL	QS-22
COTTAGE PIE QF	INDIVIDUAL	QS-23
WATER	CUPLET	QS-44
AMBIENT SNACKS	MENU BOX A	-
	MENU BOX B	-
	MENU BOX C	-

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

QUALITY

INFLIGHT PASSENGER SNACKS

2. These are a range of quick frozen and chilled items that are supplied to passengers as a snack during the flight. The items specified in this standard are included elsewhere within the Food Quality Standards.

AMBIENT IN-TRANSIT SNACKS

3. Ambient snacks provide one individual with a small reformed box containing a range of pre-packed foods which must include confectionery and savoury items. The contents will be agreed with the Authority.

GENERAL

4. All products detailed above shall comply with the Food Quality Standards as listed above.
5. The Authority will seek to select low and / or no-added sugar variants to provide lower calorific drinks where it is appropriate, available and acceptable to the consumer.
6. All materials and articles used in the manufacture and packaging of the product shall conform to The Materials and Articles in Contact with Food Regulations 2010.
7. The products shall be labelled with normal commercial markings and in accordance with EC Directive 2000/13/EC implemented by the Food Labelling Regulations 1996.
8. Packaging shall be secure and of sufficient strength to withstand multiple handling.
9. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 48 Product Life Requirements.