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This is due to the General Data Protection Regulation that comes into force at the end of May 2018.

After this interim period, NSF will be moving to a new email marketing platform where you must opt in to continue receiving our mailings. Please look out for further information.



Food Safety Bites

April 2018



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

NSF Conference, March 2018

DELIVERING CUSTOMER CONFIDENCE IN A POST BREXIT WORLD

Click on the below titles to listen to the presentation sound bites:

[Keynote: Outlook for food and farming in the UK](#) - Lord Mark Price

[Imports, haulage & logistics](#) - Rod McKenzie, Director of Policy & Public Affairs, RHA

[Retailing](#) - William Bain, Policy Advisor, BRC

[Agriculture](#) - Minette Batters, President, NFU

[Manufacturing](#) - Ian Wright, Director General, FDF

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

In this month's edition:

- 1) **Brexit**
- 2) **Diet and health**
- 3) **Food Fraud**
- 4) **Catering Business**
- 5) **Ethical and Sustainability**
- 6) **Nutrition**
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- 15) **UK exports fall as the pound's value rises**
- 16) **UK FSA Food and Allergy Alerts**

1) **Brexit**

a) Scottish and Welsh governments call for clarity on rural funding

The Scottish and Welsh governments have called for action from the UK Government over rural funding after Brexit.

Welsh cabinet secretary Lesley Griffiths and Scottish cabinet secretary Fergus Ewing have expressed concern at the continued lack of certainty for rural funding, and the minimal ambition shown on a shared environmental vision.

Griffiths said that they were dedicated to the four-nation approach but the government needed to be "stepping up a gear" with its post-Brexit plans.

For more information click [HERE](#)

b) Labour shortage reaching 'crisis point' for agricultural sector

The agricultural industry is reaching a "crisis point" due to labour shortages, Environment, Food and Rural Affairs Committee chair Neil Parish MP has claimed.

Following the session, Parish said the committee had "little confidence" that real action was being taken to ensure a workers' scheme for the agricultural sector was being put in place. He called for clarity for business and workers from the Government.

For more information click [HERE](#)

c) One year countdown: is the meat industry any clearer on Brexit?

Today marks the 365-day countdown for the UK's departure from the European Union and it seems that time is really of the essence for the meat industry.

UK Prime Minister Theresa May today pledged that the UK would become "strong and united" after Brexit as she ties up last-minute deals on EU-UK trade.

However, Brexit has brought a great deal of uncertainty to the meat sector and, according to the International Meat Association, the industry is still far from knowing what the future UK-EU trade relationship will be.

Katie Doherty, policy director for the International Meat Trade Association, said the meat sector could be facing 50-60% tariffs on beef and sheep meat exports to the EU.

For more information click [HERE](#)

d) Finally certainty: European Council approves transition deal

The Food and Drink Federation (FDF) has welcomed the certainty brought by the agreement reached on the timetable for the UK's transition out of the EU, but has stressed the 'ambitious' schedule.

Following the news that the European Council had agreed a Brexit deadline of the end of 2020, FDF director general Ian Wright said:

"The UK's 7,000 food and drink manufacturers will welcome the certainty today's agreement brings."

"As the first business group to call for the right to remain for EU citizens, it is great news that our 117,000 European workers and their families can have confidence about their future and that no manufacturer will face a cliff edge in recruiting and retaining talent."

For more information click [HERE](#)

e) Brexit transition deal agreed

The UK and the EU have provisionally agreed an "ordered withdrawal" that will mean transition ends on 31 December 2020.

Chief negotiator Michel Barnier said the agreement for an "ordered withdrawal" was a 'decisive step'. However, he did say that there was more work to be done including resolving the Ireland border situation.

David Davis, secretary of state for Exiting the European Union, said EU trade deals would continue to apply in the UK until Brexit day.

For more information click [HERE](#)

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

2) Diet and health

a) Scotland still facing obesity challenge

Two out of three adults and almost a third of children living in Scotland remain overweight or obese, Food Standards Scotland (FSS) has claimed.

FSS has launched two new reports highlighting what it claims is the "huge challenge" for people in Scotland to have a healthier diet and reduce their risk of diet-related diseases.

The first report *The Scottish Diet: It Need to Change 2018* showed the number of those that were overweight or obese had not changed in the last two years.

For more information click [HERE](#)

b) 'Overweight becoming normalised' as 70% of millennials set for obesity in later life

Seventy per cent of millennials are set to be overweight or obese between the ages of 35-44, according to a UK charity, increasing their risk for weight-related conditions such as diabetes and cardiovascular complaints.

"Being overweight is the UK's biggest preventable cause of cancer after smoking, but most people don't know about this substantial risk,".

For more information click [HERE](#)

c) UK set to tighten restrictions under revised Childhood Obesity Plan

The UK government is to reform its Childhood Obesity Plan raising the prospect of tighter controls on junk food marketing.

Dr Alison Tedstone, chief nutritionist at Public Health England, has confirmed that discussions are underway for a revised plan.

Asked at Food Standards Scotland's conference in Edinburgh yesterday (28 March 28) what she wanted to see in a rumoured Childhood Obesity Plan 2, she said: "That's supposed to be top secret".

Tedstone then went on to say that she hope there were "big things" in the new strategy. This could include tougher laws on advertising of unhealthy food and drinks. *"I hope there are going to be some hard things to achieve in there."*

For more information click [HERE](#)

d) Plant-based diets: Are they nutritionally complete?

Switching to a wholly plant-based diet has raised questions about nutrient deficiencies in vegans. But have these concerns been overstated?

Speaking at the recent conference Nutrition in Medicine: A Focus on Plant-based Nutrition event, Dr. Conor Kerley, lecturer at Dublin Institute of Technology and member of the Irish Nutrition and Dietetic Institute (INDI) explained what may be lacking in a plant-based diet, identified the nutritional concerns of pursuing such a diet, and outlined the nutrients we get in abundance from plant-based foods.

For more information click [HERE](#)

e) Kellogg's doubles Vitamin D content in its cereals

Breakfast cereal giant Kellogg Company is doubling the vitamin D content in its cereals to 'help tackle the chronic low levels of Vitamin D in the UK.'

According to Laura Street, Kellogg's UK and Ireland nutrition manager, research conducted by the company shows Brits do not naturally choose foods that contain vitamin D.

For more information click [HERE](#)

f) Red and processed meat under spotlight again with links to liver disease

Red and processed meat consumption-already linked to cancer, type 2 diabetes, and cardiovascular disease-has now been associated with a higher risk of non-alcoholic fatty liver disease (NAFLD).

Writing the *Journal of Hepatology*, Israeli researchers point to the foods' intake as factors in the onset of NAFLD and insulin resistance (IR), regardless of saturated fat intake.

In addition, high consumption of meat cooked by unhealthy methods and high heterocyclic amine (HCA), intake-a product of cooking meat at high temperatures-are associated with IR and thus contribute in the development of NAFLD.

For more information click [HERE](#)

3) Food Fraud

a) Adulteration with sugar syrups most widely observed honey fraud

Adulteration of honey with sugar syrups is the most widely seen malpractice, according to production chain stakeholders.

Mis-description of geographical and/or botanical origin was the second most common problem, said attendees at a JRC-organised Round Table Discussion.

Lack of compositional data (chemical fingerprints) of authentic honeys and products used as adulterants was the biggest hurdle for official control purposes.

In the EU, market demand for honey is higher than domestic production and a substantial amount is imported.

For more information click [HERE](#)

b) Spain makes most requests in EU fraud system

Spain, Germany, Netherlands and Italy made the most requests last year in a system to deal with fraudulent activities along the agri-food chain.

Spain (52), Germany (26), Netherlands (23) and Italy (20) made the most, according to the 2017 annual report of the EU Food Fraud Network and the System for Administrative Assistance and Food Fraud. Mislabelling was responsible for 88 cases, replacement/dilution/addition/removal in product for 88, documents 36 and unapproved treatment and/or process 28 cases.

Last year 775 cases were reported in the AAC-AA and AAC-FF - a significant jump from the 243 notices in 2016.

For more information click [HERE](#)

How can NSF Help? NSF provides a Food Fraud Service that seeks to assure that the supply of all products are safe and legal. The service can encompass approval for food and drink suppliers, wholesalers and distributors.

4) Catering Business

a) Expanding options means one-fifth of meals eaten out-of-home

On average, European consumers eat one in five meals outside the home, with growth of the foodservice channel supported by increased choice, new research reveals.

This meant total foodservice sales in Europe have increased to €335.9bn - a yearly average growth rate of 2.5% since 2015, according to IRI's data.

In particular, the researchers highlighted "increasingly fluid" family structures, with a rise in childless families, single occupant homes and single parent families.

For more information click [HERE](#)

b) Does nutritional labelling help consumers reduce calories?

Using nutritional labelling on restaurant menus and in coffee shops and cafeterias may be a way of lowering consumers' intake of calories, researchers have said.

Modest evidence that nutritional labelling may reduce the amount of calories purchased in restaurants, cafeterias and coffee shops was found by the Cochrane research team - writing in the Cochrane Database of Systematic Reviews.

For more information click [HERE](#)

c) Food manufacturers could make 'significant savings' on water costs

Food manufacturers could be making "significant savings" on their water bills if they "shop around", OFWAT, the economic regulator of the water sector has claimed.

In April 2017, the UK opened up a competitive water retail market for businesses. This meant that 1.2m businesses, charities and public sector organisations in England were no longer restricted to buying water services from their regional monopoly.

For more information click [HERE](#)

5) Ethical and Sustainability

a) Industry, academia and government action united in common food waste cause

Food waste reduction efforts were high on the agenda this week as the Dutch government, the Weizmann Institute of Science and Ocado, continued united efforts to minimise food loss.

The online retail giants revealed ongoing efforts to reduce food waste inside their supply chain, by publishing a total food waste figure of 0.02% - or 1 in 6,000 items.

"Fresh products like meat or bakery items have a very short shelf life. By testing and tweaking the packaging on our mince for example, we've been able to promise customers an extra two days of shelf life in their fridge - that's on top of the three days we already promise customers."

Other contributing factors include the use of software that calculates how to pack items to reduce product damage and decrease food waste.

Shorter supply chains are positively encouraged by the firm.

For more information click [HERE](#)

b) Food industry fights WWF lamb pollution claims

The sheep meat industry has slammed the World Wildlife Fund (WWF) over a report that claims the traditional Welsh dish of lamb cawl is the most polluting of several classic British meals.

The report, *Food in a Warming World*, includes findings from a study in which WWF investigated four meals; Chicken Tikka Masala, Fish and Chips, Ploughman's lunch and 'lamb cawl/stew' and the resulting carbon footprint associated with their production.

According to the report, the production of lamb causes a significantly higher release of greenhouse gases, such as methane, compared to the production of other ingredients, leading to WWF labelling the meal the most damaging.

For more information click [HERE](#)

c) Banking on bottles, UK debuts recycling return scheme

England will introduce a deposit return system (DRS) on all plastic, glass and metal drinks containers, the UK minister for the Environment, Michael Gove has announced. Such schemes have successfully been running in neighbouring countries Germany and Sweden and Scotland announced a similar plan last year.

These schemes have managed to boost collection rates for beverage packaging to over 90 percent in some states. The announcement has been met with positive feedback amid concerns over the potential costs of implementation.

For more information click [HERE](#)

d) FDF welcomes Government recycling move

The Food and Drink Federation (FDF) has welcomed news that the Government intends to focus on recycling, but has called for any deposit return scheme for drinks bottles and cans to be cost-effective.

The Government has revealed that it plans to introduce the deposit return scheme in England for single-use drinks containers (plastic, glass or metal), subject to consultation later this year.

The consultation will look at the details of how such a scheme would work, alongside other measures to increase recycling rates.

It said that similar schemes already operated in countries such as Denmark, Sweden and Germany, which see consumers pay an up-front deposit when they buy a drink, ranging from 8p in Sweden to 22p in Germany. This is then redeemed on return of the empty drink container.

For more information click [HERE](#)

e) UK poultry industry welcomes updated welfare code

The British meat industry has welcomed an updated welfare code for broiler chickens.

Designed to "safeguard and enhance the welfare of animals", statutory guidance is now in place.

The welfare code was updated using advice from vets and animal husbandry developments.

Minister for animal welfare Lord Gardiner said: *"We have some of the highest animal welfare standards in the world and are going further in a number of areas, including by raising maximum sentences for animal cruelty to five years and introducing mandatory CCTV in abattoirs."*

For more information click [HERE](#)

f) Actions bring UK organic sector more in line with EU counterparts

According to the European Commission, the UK remained the only country to register a decrease of 30% in utilised agricultural area (UAA) for organic farming between 2010 and 2016.

Contrast that to countries like Spain (2m hectares (ha)), Italy (1.8m ha), France (1.5m ha) and Germany (1.1m ha), which together make up over half (54.4%) of the total organic area in the European Union.

For more information click [HERE](#)

g) Greenpeace urges EU to do more to halt palm-oil driven deforestation

A European Commission report that identifies beef, soy and palm oil as contributors to deforestation, has attracted criticism from Greenpeace, who have urged the EU to "break its silence" and take action.

According to Greenpeace's EU forest policy director Sébastien Risso, the interventions do not go far enough to address the situation adding that Europe had ignored its role in global deforestation for long enough.

"The EU must act swiftly to ensure that the food we eat, the energy we use and the banks we save in are no longer destroying forests, fuelling climate change and trampling on indigenous peoples' rights.

"It's time for the Commission to break its silence and come forward with strong rules and policies to curb the EU's forest footprint and support global efforts to halt deforestation."

For more information click [HERE](#)

NSF provides [Trading Law services](#) covering the range of consumer products and enforcement legislation. NSF's expert consultants are always at the forefront of food production, safety legislation and codes of practice providing advice to your business on how best to comply and ensure maximum commercial advantage.

Services include:

- * Trading Standards, development of trading law, corporate governance, due diligence management systems, training programmes, inspections and risk assessment.
- * Legal and technical advice on food and non-food product labelling requirements, product legality, including legal challenges, expert witness reports, pack and menu copy, and advertising and promotion

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

6) Nutrition

a) Alcohol industry pledges to provide nutritional and ingredient information in Europe

Traffic light labelling on food and drink should become mandatory after Brexit, to help people make more informed choices about the food they eat, the LGA says today.

Councils, which have responsibility for public health, say the traffic light system should become a legal requirement for all products once EU laws are transferred into British law after Brexit.

For more information click [HERE](#)

b) Traffic light food scheme 'improving kids' health' in Western Australia: Report

A traffic light labelling policy for food and drinks provided in some Australian schools has had a positive impact of children's health, a new report claims.

The measures were introduced in Western Australia 10 years ago.

They require canteen menus to comprise a minimum of 60% 'green' healthy choices and a maximum of 40% 'amber' choices, with no 'red' unhealthy foods permitted to be sold, used for classroom rewards or supplied at school-run events.

For more information click [HERE](#)

7) Salt and Sugar

a) Soft drinks industry 'ahead of the game' as UK sugar tax looms

The UK's soft drinks industry has been 'ahead of the game' in preparing and reformulating ahead of the introduction of the Soft Drinks Industry Levy next month, according to Britvic.

The industry's exposure to the levy has fallen by more than £200m (\$283m), says Britvic quoting figures from Nielsen, thanks to 'significant innovation' in the form of product reformulation.

For more information click [HERE](#)

b) UK: Children consume way too much sugar despite cutbacks over the last decade, PHE survey finds

Children in the UK are consuming way too much sugar, according to the government latest data, and although figures show a reduction compared with a decade ago, much more work needs to be done to encourage a healthier diet.

Children have cut back on sugary drinks by around one third over the past ten years, which shows that messages about consuming too much sugar are having some effect, but the latest survey results from Public Health England (PHE) make for stark reading as youngsters are generally eating too much sugar and fat and too little fresh fruit and vegetables, while fibre intake is around one third lower than advisable.

For more information click [HERE](#)

8) Advertising and Marketing

a) Labelling errors spark food recalls

Labelling errors sparked a number of food recalls over the past week, including products that contained undeclared allergens.

Retailer Co-op recalled its Breaded Cod Fillets after some packs were incorrectly packaged with battered fillets containing mustard and milk, which were not mentioned on the label.

Interlink Direct has recalled CEBU Dried Mangoes because they contained sulphur dioxide and/or sulphites which were not mentioned on the label, making them a possible health risk to consumers with a sensitivity to the preservatives.

Last week also saw SA Wholesale issue a recall for four flavours of Robertson Rajah Curry Powder, because

they contained celery and mustard that was not mentioned on the product labels.

For more information click [HERE](#)

b) Barrage of junk food ads fuelling teenage obesity

Food manufacturers are being given "free rein to target young people" with junk food ads, according to campaigners.

Research published by Cancer Research UK showed that teenagers are more than twice as likely to be obese if they can remember seeing a junk food advert every day compared to those who couldn't recall any over a month.

Obese teenagers were more likely to recall social media adverts than the other mediums, so this platform had the greatest association with obesity.

The World Health Organisation has stressed - repeatedly - that exposure to junk food advertising needs to be reduced.

For more information click [HERE](#)

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

9) Food Safety

a) Industry-wide review launched into meat processing plants across the UK

The Food Standards Agency and Food Standards Scotland are today publishing details of a major review into the sites where meat products are processed and stored in the UK.

- * Launch of comprehensive review of hygiene controls
- * Review includes unannounced inspections and audit regimes
- * Work with industry to implement CCTV across cutting plants

For more information click [HERE](#)

b) FSA claims majority of meat plants are compliant

The Food Standards Agency (FSA) has said that the majority of meat plants have had no major breaches of food and hygiene standards.

The FSA was responding to news after the Bureau of Investigative Journalism and The Guardian revealed that more than half of meat processing and cold storage facilities have had at least one "*major breach*" of food safety and hygiene in the last three years.

For more information click [HERE](#)

c) Food manufacturers warned over poison-resistant rats

Food manufacturers face a new generation of mutant rats resistant to conventional poison, according to the British Pest Control Association (BPCA).

The BPCA referred to findings in a new study by the University of Reading, commissioned by the Campaign for Responsible Rodenticide Use. It found that the rats carried a genetic mutation that made them resistant to conventional poisons.

For more information click [HERE](#)

d) Danish pork industry works on antibiotic-free pork production

The Danish government has allocated DKK12.5 million (m) to a three-year research project into how to reduce the need for antibiotics among its pigs.

It hopes that 1.5 million pigs will be produced without antibiotics by 2021.

For more information click [HERE](#)

NSF can provide CIEH Levels 1-4 training to cover the causes and costs of accidents, the law and legal responsibilities, slips, trips and falls, cuts, burns and scalds, machinery & electric safety, gas and fire safety, manual handling, COSHH, First Aid, RIDDOR, security and risk assessments and examinations and Permanent Record of Completion and Competence.

This training will benefit all staff in the food service sector and can be used with individuals and small number groups.

Contact traininguk@nsf.org for further information.

10) Origin

a) Rules of origin demands expose UK food industry to a 'hidden hard Brexit,' report warns

The UK's food and drink sector is facing a 'hidden hard Brexit,' a report warns, as the supply chains used by UK producers within the EU are vulnerable to future rules of origin requirements.

"If we fail to secure sufficiently generous rules as part of a preferential trade agreement with the EU, food and drink manufacturers will be the ones who suffer this hidden hard Brexit."

The rules of origin refer to guidelines that decide whether a product is produced 'locally' in the UK or the EU. If a food is deemed 'British' it could qualify for preferential tariff rates.

The issue arises in the make-up of UK products, which are almost always a blend of goods from the UK and abroad.

For more information click [HERE](#)

11) Food standards boss pledges to overhaul regulation

Despite Brexit, Food Standards Agency boss Heather Hancock is determined to press on with an overhaul of food safety regulation.

Life is what happens to you while you are busy making other plans. At a board meeting in May 2016, the Food Standards Agency (FSA) set out its intention to overhaul the way food businesses are regulated in the UK. A month later, those plans were knocked sideways by the vote to leave the EU.

Unbowed, the FSA has pressed on with its Regulating Our Future (ROF) programme. It says the way food safety is regulated has become outdated and is no longer sustainable, and wants to replace the 'one size fits all' approach with a regulatory private assurance model, more tailored to the risk of individual businesses.

For more information click [HERE](#)

12) Government accused of failing to act over fisheries policy

The Government has been accused of "dragging its heels" over clarifying what the UK's fisheries policy will be after Brexit.

Parish has called for greater clarity on post-Brexit fisheries policy, and greater urgency in the publication of the Fisheries White Paper.

The committee launched a parliamentary inquiry into how potential changes to the fisheries and seafood trading arrangements between the UK and the EU would affect fishers, seafood processors, consumers, coastal communities and the environment.

For more information click [HERE](#)

13) Irish farmers accuse EU of naivety

The Irish Farmers' Association (IFA) has accused EU trade commissioner Cecilia Malmström of being naive to believe that the Brazilians are going to conform to the rules in any Mercosur trade agreement with the EU, especially with regard

to meeting EU standards on beef or other meat imports.

IFA president Joe Healy said the record spoke for itself and EU audits showed that, for the past 18 years, the Brazilians had consistently failed to meet EU standards on the critical issues of traceability, food safety, animal and plant health, environmental and labour standards.

For more information click [HERE](#)

14) Spanish supplement decree promotes 'legal certainty' ... but continues a lack of EU-wide harmonisation

New Spanish limits on the amount of non-vitamin and mineral nutrients added to food supplements will provide clarity for businesses over their legal status, but add to the lack of uniformity throughout Member States.

The regulations outline the maximum upper limits of 'other substances with a nutritional or physiological effect' (which are not vitamins or minerals) that can be used in the manufacture of food supplements.

For more information click [HERE](#)

15) UK exports fall as the pound's value rises

UK exports have fallen in the first quarter of this year, as the rising value of the pound made British products less desirable overseas, according to a report from the business consultancy BDO.

The UK's Export Growth Index, which charts annual growth in total exports, fell to 99.9 from 100.6 in the previous quarter.

For more information click [HERE](#)

Recalls - to 31st March

[AKM Foods Limited recalls further Zaiqa GoGo Pan Masala Mouth Freshener products because they contain Rhodamine B](#)

26 March 2018

AKM Foods Limited recalls further Zaiqa GoGo Pan Masala Mouth Freshener products because they contain Rhodamine B.

[Lidl recalls its Golden Sun Organic Grains \(Amaranth\) because it contains Salmonella](#)

15 March 2018

Lidl is recalling its Golden Sun Organic Grains (Amaranth) because Salmonella has been found in the product.

[Monolith \(UK\) Ltd recalls Pig's Ears boiled-smoked vacuum because of the presence of Listeria monocytogenes](#)

14 March 2018

Monolith (UK) Ltd is recalling Rokiskio Mesine Pig's Ears boiled-smoked vacuum because Listeria monocytogenes has been found in the product.

[Aytac Foods recalls Aycan Risotto Rice and Aycan Brown Rice due to possible insect \(weevil\) infestation](#)

13 March 2018

Aytac Foods is recalling its Aycan Risotto Rice and Aycan Brown Rice due to possible insect (weevil) infestation which makes these products unsafe to eat.

[Waitrose recalls Waitrose New York Cheesecake because it may contain strands of plastic](#)

5 March 2018

Waitrose is recalling Waitrose New York Cheesecake because it may contain very thin strands of plastic, which makes this product unsafe to eat.

[AKM Foods Limited recalls Zaiqa GoGo Pan Masala Mouth Freshener because it contains Rhodamine B](#)

1 March 2018

AKM Foods Limited is recalling Zaiqa GoGo Pan Masala Mouth Freshener because it contains an illegal dye Rhodamine B which is a health risk.

Allergy - to 31st March

[Aunt Bessie's recalls Aunt Bessie's Croquettes because of undeclared egg](#)

29 March 2018

Aunt Bessie's is recalling Aunt Bessie's Croquettes because the packs may also include potato balls which contain egg

which is not mentioned on the label. This means the product poses a possible health risk for anyone with an allergy or intolerance to egg. The affected product is only sold in Lidl.

[Interlink Direct Ltd is recalling CEBU Dried Mangoes because of undeclared sulphur dioxide and/or sulphites](#)

27 March 2018

Interlink Direct Ltd is recalling CEBU Dried Mangoes because it contains sulphur dioxide and/or sulphites which are not mentioned on the label. This means the product is a possible health risk for anyone with a sensitivity to sulphur dioxide and/or sulphites.

[Co-op recalls Breaded Cod Fillets due to undeclared allergens](#)

26 March 2018

Co-op is recalling its Breaded Cod Fillets because some packs may have been incorrectly packed with battered fillets containing mustard and milk which are not mentioned on the label. This means the product is a possible health risk for anyone with an allergy to mustard and/or an allergy or intolerance to milk or milk constituents.

[SA Wholesale recalls Robertson's Rajah Curry Powder because of celery and mustard](#)

23 March 2018

SA Wholesale is recalling four flavours of Robertson's Rajah Curry Powder because they contain celery and mustard which are not mentioned on the product labels. This means the products are a possible health risk for anyone with an allergy to celery and/or mustard.

[Mr. Dips recalls Mr. Dips Taramasalata because of undeclared soya](#)

22 March 2018

Mr. Dips is recalling Mr. Dips Taramasalata because it contains soya which is not mentioned on the product label. This means the product is a possible health risk for anyone with an allergy to soya.

[Confectionery World recalls Turkish Delight - Rose and Lemon Flavours because of undeclared nuts](#)

21 March 2018

Confectionery World is recalling Turkish Delight - Rose and Lemon Flavours because it contains nuts which is not mentioned on the product label. This means the product is a possible health risk for anyone with an allergy to nuts.

[C&K Meats recalls sausage products because of undeclared sulphur dioxide](#)

16 March 2018

C&K Meats is recalling Country Style Pork Sausages and Sage & Caramelised Red Onion Pork Sausages because they contain undeclared sulphur dioxide which is not mentioned on the label. This means the products are a possible health risk for anyone with a sensitivity to sulphur dioxide and/or sulphites. The product is sold in Asda stores only.

[Ultralife recalls various Detox Drinks and Food Supplements due to undeclared allergens](#)

15 March 2018

Ultralife is recalling five varieties of their food supplement products because they contain Wheat (gluten), Milk, Nuts, Eggs and Soya that are not declared on the label. Different products contain different allergens.

[The Spice Tailor Limited recalls its Fiery Goan Curry because of undeclared mustard](#)

9 March 2018

The Spice Tailor Limited is recalling The Spice Tailor Fiery Goan Curry because it contains a mustard ingredient which is not mentioned on the label. This means the product is a possible health risk for anyone with an allergy to mustard.

EU RASFF (Rapid alert system for food and Feed) - highlights to 27th February

All RASFF can be found [HERE](#)

Date	Country of origin	Subject	Country of notification	Classification
23/03/2018	Turkey	insufficient labelling (nuts not mentioned in the ingredients list) of Turkish delights from Turkey	United Kingdom	information for attention food poisoning
23/03/2018	Turkey	high level of sodium chlorite (31 to 80 %) in sodium chlorite (25%) from the United States and Turkey	United Kingdom	alert monitoring of media
23/03/2018	Brazil	undeclared mustard and	United	alert company's own

		celery in curry powder from South Africa	Kingdom	check
21/03/2018	Chile	Salmonella (presence /25g) in frozen salted chicken breasts from Chile	United Kingdom	border rejection - consignment detained
19/03/2018	United States	unauthorised novel food ingredient tongkat ali (<i>Eurycoma longifolia</i>) in food supplement from the United States	United Kingdom	border rejection - consignment detained
16/03/2018	Portugal	live insects (weevil) in rice from Portugal	United Kingdom	information for follow-up official control on the market
16/03/2018	United Kingdom	undeclared egg, milk ingredient, soya, wheat and nuts in food supplements from the United Kingdom	United Kingdom	alert official control on the market
16/03/2018	United States	magnesium aspartate unauthorised in food supplement capsules from the United States	United Kingdom	border rejection - consignment detained
16/03/2018	United States	unauthorised substance 3,3'-diindolylmethane (DIM) in food/dietary supplement from the United States	United Kingdom	border rejection - consignment detained
16/03/2018	Vietnam	Salmonella (presence /25g) in shredded morning glory from Vietnam	United Kingdom	information for attention - consignment released
16/03/2018	United States	aflatoxins (B1 = 5.4 µg/kg - ppb) in groundnuts from the United States	United Kingdom	border rejection - consignment detained
15/03/2018	United States	unauthorised substance arginine alphaketoglutarate in food supplements from the United States	United Kingdom	border rejection - consignment detained
15/03/2018	China	suffocation risk as a result of the consumption (E 407 - carrageenan) of mini jelly cups from China, via Hong Kong	United Kingdom	border rejection - consignment detained
15/03/2018	Nigeria	too high content of colour E 102 - tartrazine (803 mg/kg dry matter) and of colour E 110 - Sunset Yellow FCF (130 mg/kg dry matter) in custard powder from Nigeria	United Kingdom	border rejection - consignment detained
15/03/2018	Lithuania	Listeria monocytogenes (>3000 CFU/g) in chilled boiled smoked vacuum-packed pig's ears from Lithuania	United Kingdom	alert company's own check
14/03/2018	United Kingdom	undeclared sesame in sesame seeds crispbreads incorrectly labelled as dark rye crispbreads from the United Kingdom	United Kingdom	alert consumer complaint

13/03/2018	China	unauthorised novel food ingredient <i>Mesona chinensis</i> (grass jelly) in herbal tea from China, via Hong Kong	United Kingdom	border rejection - consignment detained
13/03/2018	China	2,4-dinitrophenol (DNP) in food supplement from China	United Kingdom	information for attention monitoring of media
13/03/2018	Sudan	aflatoxins (B1 = 152 µg/kg - ppb) in shelled groundnuts from Sudan	United Kingdom	border rejection - consignment detained
13/03/2018	Argentina	aflatoxins (B1 = 1.5; Tot. = 7.8 / B1 = 3.1; Tot. = 3.6 µg/kg - ppb) in groundnuts kernels from Argentina	United Kingdom	border rejection - consignment detained
06/03/2018	Turkey	ochratoxin A (20.4 µg/kg - ppb) in sultanas from Turkey	United Kingdom	border rejection - consignment detained
06/03/2018	United Kingdom	strands of plastic in cheesecake from the United Kingdom	United Kingdom	information for attention company's own check
02/03/2018	Pakistan	unauthorised colour Rhodamine B (14 mg/kg - ppm) in pan masala mouth freshener from Pakistan	United Kingdom	information for attention official control on the market
02/03/2018	Chile	Salmonella (in 2 out of 5 samples /25g) in frozen salted chicken breasts from Chile	United Kingdom	information for attention - consignment released
02/03/2018	United Kingdom	undeclared nuts (brazil nuts) in fruit and nut bar from the United Kingdom	United Kingdom	alert company's own check
01/03/2018	Canada	poor temperature control (between -8 and -10°C) of minced atlantic cod blocks from Canada	United Kingdom	border rejection - consignment detained



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