

Information for butchers

The Meat Products (England) Regulations 2003

Meat products compositional standards

Meat product

'Meat product' means any food which consists of meat, or which contains meat, mechanically recovered meat, from an animal or bird, heart, tongue, head muscles (other than cheeks), carpus, tarsus (feet) or tail. The following are not meat products: raw meat with no added ingredients (except proteolytic enzymes); uncooked poultry with no added ingredients except additives, water, self-basting preparations or seasonings; products containing fat but no other meat.

Meat

'Meat' means skeletal muscle with naturally included or attached fat and connective tissue. Note that this means mechanically recovered meat, heart, tongue, etc. are not meat for the purposes of calculating meat contents. There are also limits set for the amount of fat and connective tissue that can be included with the muscle as 'meat', and these are as follows:

Type of meat:	Pork	Birds and rabbits	Beef, lamb and other species
Fat:	30%	15%	25%
Connective tissue:	25%	10%	25%

Meat content requirements

The minimum meat content requirements and requirements as to the type of meat used in certain products are summarised in the table below.

Sales to caterers

These must comply with the same minimum standards as retail.

Std01 04/12



Problems

If you make your own products, ensure that you know, and stick to, the exact recipe and make due allowance for variations in mixing and/or manufacture. Further information is available on the Food Standards Agency website (<http://www.food.gov.uk/>).

Compositional requirements for certain meat products

Notes: X is used to refer to a type of meat, e.g. beef in beef burgers, pork in pork pies, etc.

Meat content for numbers 7-13 should be calculated by reference to the weight of uncooked ingredients.

Meat includes cured meat.

Name of product	Pork only	Birds and rabbits only	Beef, lamb and other species, or other mixtures of meat	Type of meat used
1. Burger	67%	55%	62%	If described as an X burger, the amount of X must be at least equal to the minimum required meat content
2. Economy burger	50%	41%	47%	If described as an X economy burger, the amount of X must be at least equal to the minimum required meat content
3. Hamburger	67%	-	62%	All pork, all beef or a mixture of pork and beef
4. Chopped X	75%	62%	70%	-
5. Corned meat, corned X	120%	120%	120%	All the meat must be X; total fat content must not exceed 15%

Name of product	Pork only	Birds and rabbits only	Beef, lamb and other species, or other mixtures of meat	Type of meat used
6. Luncheon meat, luncheon X	67%	55%	62%	-
7. Meat pie, meat pudding, X pie, X pudding, Melton Mowbray pie, weighing more than 200g	12.5%	12.5%	12.5%	NOTE: Only pork can be used in a Melton Mowbray pie
8. Meat pie, meat pudding, X pie, X pudding, Melton Mowbray pie, weighing not more than 200g and not less than 100g	11%	11%	11%	-
9. Meat pie, meat pudding, X pie, X pudding, Melton Mowbray pie, weighing less than 100g	10%	10%	10%	-
10. Scottish pie, Scotch pie	10%	10%	10%	-
11. Meat and something else pie, meat and something else pudding, X and something else pie, X and something else pudding	7%	7%	7%	-

Name of product	Pork only	Birds and rabbits only	Beef, lamb and other species, or other mixtures of meat	Type of meat used
12. Something else and meat pie, something else and meat pudding, something else and X pie, something else and X pudding	6%	6%	6%	-
13. Pasty, pastie, bridie, sausage roll	6%	6%	6%	-
14. Pork sausage (but not pork liver sausage or pork tongue sausage), pork link, pork chipolata, pork sausage meat	42%	-	-	-
15. Sausage (but not liver sausage or tongue sausage), link, chipolata, sausage meat	32%	26%	30%	

Uncooked meat products

Certain parts of the carcass of mammalian species may not be used in uncooked meat products, i.e. brains, feet, small and large intestine, lungs, oesophagus, rectum, spinal cord, spleen, stomach, testicles, udder; however, uncooked intestines may be used as casings, e.g. for sausages. Note also the banned material in the following paragraph.

Specified risk material (SRM)

The sale of SRM or any food containing it for human consumption is banned, as is its use or sale for use in the preparation of food for human

consumption. For bovine animals, SRM varies according to whether it originated in the UK and its age, but generally includes skull, including brain and eyes, tonsils, spinal cord, thymus, spleen and intestines. For sheep and goats there are also differences for age, UK and non-UK animals, but generally SRM includes skull including brain and eyes, tonsils, spinal cord and spleen.

Minced meat

There is no standard prescribed by law, but it is generally accepted that it should not contain more than 25% fat. If qualified by words such as 'lean' or 'extra lean', a fat content considerably less than this would be expected. Where a particular meat is named, e.g. 'minced beef', there should be no other meats present. The use of additives in minced meat is prohibited.

Additives

The types and amounts of additives, such as colours and preservatives, that can be used in meat products are strictly controlled. Some are banned, whereas for others only permitted additives may be used. Please ask your local trading standards service if you require further details. Detailed guidance is also available on the Food Standards Agency website (<http://www.food.gov.uk/safereating/chemsafe/additivesbranch/>).

Foods containing certain colours

The six food colourings in question are:

E102 Tartrazine
E104 Quinoline Yellow
E110 Sunset Yellow
E122 Carmoisine
E124 Ponceau 4R
E129 Allura Red

From **20 July 2010** foods placed on the market will need to be labelled with the statement below. However food **labelled before** 20 July 2010, which do not comply with this requirement may be marketed until their date of minimum durability or use-by-date.

“name or E number of the colour(s)”: may have an adverse effect on activity and attention in children.

Weights and measures requirements:

Weights and measures law applies to meat (i.e. any part of cattle, sheep or swine) and poultry of any sort, whether it is fresh, chilled, frozen, salted, cooked, or processed, and to items which, although they contain other food, consist substantially of meat or poultry. In general, meat and poultry must be sold by weight, i.e. by the kilogram (kg) and/or gram (g).

- pre-packed items must be marked with a statement of net weight in metric units

This requirement does not apply to bath chaps, meat or poultry puddings, pies and flans, sausage rolls (where the pack is marked with the number or this is obvious without opening the pack), or products weighing under 5g.

- non pre-packed items can be sold either by net weight or gross weight

This requirement does not apply to bath chaps, meat or poultry pies, puddings, flans and sausage rolls, cooked poultry, single cooked sausages in natural casings, or single sausage meat products weighing less than 500g.

'Net weight' means the weight of the goods alone, without the wrapper or container. 'Gross weight' means the weight of the goods, plus the weight of any wrapper or container.

Gross weight	Permitted weight of container
Not exceeding 500g	5g
Exceeding 500g	A weight at the rate of 10g per kg of the gross weight

The scales used must be accurate and approved for trade use - please see our separate leaflet on 'Weighing equipment in use for trade' (http://www.derbyshire.gov.uk/images/std44_tcm44-8379.pdf).

The customer must be informed of the weight before paying for and receiving the goods.

This can be done either by:

- weighing the goods in front of the customer, so that he/she has a clear, unobstructed view of the weighing and the weight indication on the scales
- marking the weight on the wrapper (if pre-packed) or on a separate ticket (if not pre-packed) or
- making a verbal statement of the weight

If the customer does not take the goods 'there and then', you must give a written statement of the weight of the goods, either before or at the time of delivery. In the case of trimmed/boned meat and dressed poultry, experience has shown that customers often do not understand that the purchase price may be based on the unprepared weight of the goods and, mistakenly, think they have been given 'short weight', so you should be careful to explain this at the time of purchase.

If the customer asks for the goods to be prepared before they are weighed, it is the prepared weight that must be made known.

Note: these notes cover sales carried out under the minimum weight system. If you produce packs to a predetermined constant quantity (e.g. 250g bacon or 500g sausages), it is possible to pack to the average weight system. Please see our separate guidance leaflet on the 'Guidance notes on average quantity' (http://www.derbyshire.gov.uk/images/std02_tcm44-8361.pdf) or you may also wish to seek specific advice from your local trading standards service.

Price marking requirements - meat and poultry:

In general, all foods, whether pre-packed or non pre-packed, must be priced.

The price indication must be in writing, unambiguous, easily identifiable and clearly legible and in proximity to the items. Customers must be able to see the price indication without asking for assistance.

Pre-packed items must be marked with the selling price. In addition, the unit price must be indicated either on or near the goods, or on a price list. (The unit price must be calculated by reference to the selling price and the weight.)

For non pre-packed items, the unit price must be indicated either on or near the goods, or on a price list.

However, there are exceptions. The main ones are as follows:

(a) For non pre-packed meat and poultry, and meat and poultry pre-packed in variable quantities, there is no requirement to indicate the unit price for:

- goods that are not required to be sold by weight, e.g. non pre-packed pheasants, rabbits, cooked poultry, etc
- an assortment of different items sold as a single pack, e.g. 'steak and kidney pack', 'barbecue packs', etc
- any product where the unit price is identical to the selling price
- meat sold at reduced prices on account of the danger of its deterioration
- portions of meat cut at the request of a purchaser and in his/her presence

(b) For meat pre-packed in pre-established quantities and displayed for sale, there is no requirement to indicate the unit price for:

- any such products if the shop sales and display area is less than 280m²
- meat sold at a reduced price on account of the danger of its deterioration

The unit price must be in metric, generally the price per kg. You may, in addition, show the unit price per lb, but the metric marking should be first and more prominent. Sales must be made with reference to the metric quantity.

Products whose unit price must be indicated per 100g are:

- cooked/ready to eat meat (including game and poultry)
- pies, pasties, sausage rolls, puddings and flans which are being sold by net quantity (e.g. pie slices from a deli counter)

Trading fairly with your customers:

The law requires you not to trade unfairly with your customers. The Consumer Protection from Unfair Trading Regulations 2008 (<http://www.legislation.gov.uk/ukxi/2008/1277/contents/made>) ban traders from using unfair commercial practices towards consumers and set out broad rules outlining when commercial practices are unfair. Please see our leaflet 'A guide to the Consumer Protection from Unfair Trading Regulations 2008' (http://www.derbyshire.gov.uk/images/ft23_tcm44-71886.pdf).

Where can I get further help?

This leaflet is not an authoritative document on the law and is only intended for guidance. For further details or clarification contact Derbyshire Trading Standards at:

Chatsworth Hall
Chesterfield Road
Matlock
Derbyshire
DE4 3FW

Telephone:		
Businesses	Call Derbyshire	08 456 058 058
Consumers	Citizens Advice consumer helpline	08454 040506

Fax: 01629 536197

Website: www.derbyshire.gov.uk/tradingstandards

We want everyone to be able to understand us. On request, we will arrange:

- Language interpreters, including for sign language
- Translation of written materials into other languages
- Materials in large print, on tape or in Braille.

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To ensure that you are looking at the most up-to-date version of this leaflet, please visit our website at

http://www.derbyshire.gov.uk/images/std01_tcm9-8363.pdf

or telephone us on 01629 536166.

Further information can be obtained from the Food Standards Agency (FSA) at:

Food Standards Agency
Aviation House
125 Kingsway
London
WC2B 6NH

Telephone: 020 7276 8000

Email: helpline@foodstandards.gsi.gov.uk

Website: www.food.gov.uk

You can view the FSA's Meat Content Calculator at:

http://www.food.gov.uk/multimedia/spreadsheets/butchers_calc_v2.xls

and specific guidance for butchers and bakers at

<http://www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/>