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UNITED KINGDOM

FOOD AND AGRICULTURAL

IMPORT REGULATIONS AND STANDARDS

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In addition to conformity with European Union (EU) legislation, the marketing and sale of foodstuffs in the United Kingdom is governed by the Food Safety Act 1990 which provides the framework for all the UK's food legislation. This report has been updated on July 30, 1999

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All Section(s) Last Updated: - July 1999

DISCLAIMER: This report has been prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in (London, United Kingdom) for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided may be no longer complete nor precise as some import requirements are subject to frequent change. It is highly recommended that U.S. exporters ensure that all necessary customs clearance requirements have been verified with local authorities through your foreign importer before the sale conditions are finalized. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS ALWAYS SUBJECT TO THE RULES AND REGULATIONS AS INTERPRETED BY THE COUNTRY OF IMPORT AT THE TIME OF PRODUCT ENTRY.**

SECTION I FOOD LAWS

In addition to conforming to EU legislation, the marketing and sale of foodstuffs in the United Kingdom (UK) is governed by the Food Safety Act 1990. Food laws and regulations on packaged foodstuffs are enforced by the Trading Standards Offices of Local Councils. Imported foods can be inspected for safety at any point in the distribution chain, port of entry, retail or wholesale level. Waste recycling is governed by the EC Directive on Packing and Packaging Waste.

The Ministry of Agriculture, Fisheries and Food, Ergon House, c/o Nobel House, 17 Smith Square, London, SW1P 3HX, England, FAX: 011 44 207-238-6591, develops food regulations based on EU legislation and recommendations from the Food Advisory Committee.

The labeling of food is controlled in the United Kingdom under the Food Safety Act 1990. This Act is the successor to legislation originating in 1860 and updated in 1955 and 1984. Until the latest Act, largely similar requirements were enforced by separate legislation for Scotland and for Northern Ireland. Much of the legislation is now consolidated.

The Act authorizes the Minister to introduce regulations, such as the Food Labeling Regulations 1984. The most recently issued regulations, The Food Labeling Regulations 1996, consolidate and replace The Food Labeling Regulations 1984. The Food Labeling (Amendment) Regulations 1998 introduce quantitative ingredient declarations (QUID) to be given on food labels for certain ingredients or categories of ingredients used in foods.

The Treaty of Rome was brought into U.K. legislation by the European Communities Act 1972. The Commission of the European Community may introduce Regulations, which operate in all Community countries without recourse to national parliaments, but more likely Directives are introduced, which become incorporated into U.K. law by a statutory instrument known as a Regulation. Directives have been classified as "horizontal" when applying to such items as additives and contaminants in food and "vertical" when applying to a particular commodity type.

Although the United States and the United Kingdom share a common language and some common units of measure, U.S. food labels normally will not meet U.K. requirements. Some of the common labeling and packaging differences

may be found in the list below:

- British English rather than American English must be used on all labeling. (i.e. colour, not color)
- U.K. bar codes contain 13 digits while U.S. codes contain 12;
- U.K. package weights are primarily metric;
- Outer cases must carry traded unit codes (enlarged bar codes) for electronic monitoring for stock movement;
- U.K. manufacturers are permitted to produce on an average weight system;
- Label wording - contents, order or contents, etc. - may differ from U.S. practices;
- U.S. law may allow for a declared ingredient to be referred to by a shortened or different name. This is not always permissible in the United Kingdom;
- The use of U.S. RDI's differ from UK figures and statements of percentages contribution of nutrients to the U.S. RDI's could be held to be misleading.
- Under EU/UK labeling legislation, RDI's are in operation on Vitamins and Minerals. There are no RDA's for the major nutrients of protein, fat and carbohydrate.
- Bright stacked products are not subject to labeling legislation.
- Per U.K. Article Number Association, U.S. bar codes can be scanned anywhere in the world.

BULK PACKED OR INSTITUTIONAL SIZE PRODUCTS. Institutional size product must conform to the standard labeling regulations. For bulk packed - i.e. 1b bags of frozen peas in a cardboard box -- the bags must conform to the standard labeling regulations with the outer cardboard box providing just the name of the product, name and address of the manufacturer and date mark.

SECTION II. LABELING REQUIREMENTS

All food products must comply with the general requirements of the Food Safety Act in that they must not contain any harmful substances or be described in such a way as to mislead the consumer. False claims and descriptions are forbidden under the Trade Description Act. Enforcement of the Labeling laws are carried out by the Trading Standards offices of local councils.

The following information must be shown on the product label:

- Name of the food.** This may be the name prescribed by law or a name customary in the area where the food is sold or a precise name to be distinguished from products with which it could be confused. The name may be a name and/or

description. Trade names, brand names or fancy names are permitted but may not be substituted for the name of the food. It may be necessary to include indications of condition or treatment of the food in the name, e.g. powdered, dried, freeze-dried, frozen, concentrated, smoked etc.

The name and all other labeling particulars must be clearly legible, indelible, conspicuous, easily visible, not hidden, obscured or interrupted by any other written or pictorial matter.

The product name, the statement of quantity (weight, volume), and the indication of minimum durability (or a reference to it) must all appear in the same field of vision.

The list of Ingredients. This should be headed by the word “Ingredients” or for foods to be reconstituted “Ingredients of the reconstituted product” or “Ingredients of the ready to use product” etc., or for foods consisting entirely of mixed fruit, “Ingredients in variable proportion”.

The ingredients should be listed in descending order of weight as used at the time of preparation of the food, except water and volatile products should be listed in order of weight in the finished product. Ingredients used in concentrated or dehydrated form and which reconstitute during preparation of the food may be listed as if reconstituted.

Constituents of compound ingredients may be listed with the name of the compound ingredient so that the association is clear. Constituents need to be listed if the compound ingredient may be listed by a generic term or if it constitutes more than 25% of the finished product, except the additives present in the compound ingredient must be listed if they have technological function in the finished product.

Water must be listed in the correct position unless it is used solely for reconstitution or rehydration of an ingredient or it forms part of a medium not normally consumed, or added water does not exceed 5% of the finished product.

If special emphasis is placed on the presence or low content of an ingredient the minimum (or maximum) % present must be declared either next to the name of the food or near the name of the ingredient in the ingredients list.

Ingredients must usually be designated by their specific name, but some generic names are allowed, including the following:

1. Cheese ingredients may be called “cheese”.
2. Fish ingredients may be called “fish”.
3. Meat ingredients may be called “meat”.
4. Poultry meat ingredients may be called “poultry meat”.
5. Any refined fat or mixture may be called “animal fat” or “vegetable fat” or both or the fat specified.
6. Any refined oil (not olive oil) or mixture may be called “animal oil” (includes fish oil) or “vegetable oil” or both or “animal oil” (includes fish oil) or “vegetable oil” or both or the oil specified. “Hydrogenated vegetable oil” must be labeled as such.
7. Crumbed, baked cereal products may be called “crumbs” or “rusks” as appropriate.
8. Flour mixtures may be called “flour” followed by a list of relevant cereals in the correct order.
9. Chemically modified starch may be called “modified starch”; other starch may be called “starch”.
10. Gum preparation used in chewing gum may be called “gum base”.

11. Herbs or parts of herbs not exceeding 2% of product may be called “herbs” or “mixed herbs”.
12. Spices and/or spice extracts not exceeding 2% of product may be called “spices” or “mixed spices”.
13. Peel of any citrus fruit may be called “citrus peel”.
14. Crystallized fruit not exceeding 10% of product may be called “citrus fruit”.
15. Nuts not exceeding 1% of product, or in nut/dried fruit mixture not more than 50g may be called “nut”.
16. Muscatels, raisins, sultanas, currants may be called “vine fruits”

The name of a food may only be used in a product description to indicate a specific flavor, e.g. “strawberry sauce” if the flavoring is wholly or mainly derived from that food. Otherwise the word “flavour” must follow the name of the food, e.g. “strawberry flavor sauce”. The spelling must be “flavour”. For chocolate flavor products the chocolate flavor may be derived from non-fat cocoa solids.

An illustration representing the flavor of a food may only appear if the flavor is derived wholly or mainly from the food depicted.

A statement of minimum durability is required. This must be stated by the words “best before.....” followed by storage life as day, month, year and any special storage conditions should be indicated. Or it may be expressed, for foods with shelf life 3 months or less as “best before.....” followed by day, month only; or for foods with shelf life 3 months or more as “best before end.....” followed by month, year only.

For foods to be consumed within 6 weeks the minimum durability can alternatively be stated by the words “sell by.....” followed by day, month plus an indication of storage period from date of purchase plus any special storage conditions. The words “best before....” or “best before end.....” or “sell by....” must be in the same field of vision as product name but the actual date may appear on a different part of the label provided this is indicated after the words “best before.....” or “best before end.....” or “sell by.....”. In the case of food which, from the microbiological point of view is highly perishable and in consequence likely after a short period to constitute an immediate danger to health, a “use by” date.

Minimum durability need not be stated on foods lasting more than 18 months or for deep-frozen (including quick-frozen) food, also certain specific foods are exempt.

Name and address of manufacturer or packer, or of a seller in the EU must be stated.

Any special storage conditions or conditions of use should be stated. Instructions for use should be given if necessary.

Place or origin should be stated if omission would mislead. Imported goods must be clearly marked with a distinct indication of the country of origin, failure to give such particulars might mislead a purchaser to a material degree as to the true origin of the food.

Illustration must not be misleading. The use of wording “serving suggestion” is not illegal but should not be used if this misleads as to the nature of the product.

Nutritional labeling is compulsory where a nutritional claim appears on the label, in presentation or in advertising, with the exclusion of generic advertising. The only nutrition claims permitted shall be those relating to energy values and, to

the following nutrients: protein, carbohydrate, fat, fiber, sodium and prescribed vitamins, and to substances which belong to or which are of the aforementioned nutrients. Unless products fit under this caveat or the UK importer, retailer or other end user has requested the inclusion of nutritional labeling it is advisable to omit any reference to nutritional labeling on your product.

Foodstuffs for particular nutritional uses. US requirements do not apply in the UK. Foods claimed suitable for particular nutritional uses for people whose digestion or metabolism is disturbed, or who because of their special physiological condition would benefit from controlled consumption of certain substances must be labeled with compositional aspects of manufacturing process which give the food its characteristics and, if the food is specially prepared for that class of persons, the name of the food must be accompanied by an indication of the foods' particular characteristics.

The food must be marked or labeled with the energy value per 100g or 100ml and where appropriate of a quantified serving of the food, in kilojoules and kilocalories, and the quantity of carbohydrate, protein and fat per 100g or 100 ml of food and where appropriate in a quantified serving of the food. If the energy value is less than 50 kilojoules per 100 gr or 100 ml food a statement that it is less than this value is sufficient. There are strict regulations for food claimed suitable for slimming, diabetic foods, claims for protein, energy, vitamins, minerals, polyunsaturated fatty acids and cholesterol. US RDA's differ from UK figures and statements of percentage contribution of nutrients to the US RDA's could be held to be misleading information.

There is an EC Directive on foodstuffs for particular nutritional uses which, owing to their special composition are clearly distinguishable from foodstuffs for normal consumption..

The labeling of such foodstuffs must conform to both Ministry of Agriculture, Fisheries and Food and Department of Health legislation.

Foodstuffs making health claims must conform to Ministry of Agriculture, Fisheries and Food labeling legislation and the health claims must be approved by the Department of Health.

Lot Marking. All packaged foodstuffs must bear a lot marking. In accordance with EU/UK legislation, the lot shall be determined in each case by the producer, manufacturer or packager of the foodstuff in question, or of the first seller established within the European Community. The marking shall be preceded by the letter "L" except in cases where it is clearly distinguishable from other indications on the label.

Labeling of beverages. For any beverage containing more than 1.2% by volume of alcohol, the actual strength by volume must appear on the product label.

Organic foods. In addition to compliance with food labeling legislation, any organic food or food product making organic claims must comply with EU/UK organic food regulations as referred in Section VI below.

Foods containing meat and poultry must also conform to EU/UK meat and poultry regulations referred to in Section VI below.

Labeling of foods containing genetically modified (GM) material. The Ministry of Agriculture, Fisheries and Food has

recently (July 15, 1999) issued a request for comment on draft EU legislation for the labeling of foodstuffs and food ingredients that have been genetically modified or have been produced from genetically modified organisms.

Amendments to UK Food Labeling Regulations require that catering establishments (restaurants, cafes, canteens, etc.) label their foodstuffs and food ingredients containing or having been produced from genetically modified organisms beginning September 19, 1999. It is not known at this time what de-minimis thresholds will be applied to this new labeling requirement.

Suppliers of products containing or having been produced from genetically modified materials should work closely with their importer in this area.

All product labeling must be in English. Multi-language labeling may be used so long as English is included and all wording on the label is clearly legible. As indicated in Section I above, the standard U.S. label does not normally meet EU/UK labeling requirements. Stick on labels meeting UK labeling requirements may be used on a temporary basis. Exporters are strongly advised to check their product label out with their potential UK importer.

The Food Labeling Regulations 1996 (SI Number 1996 No 1499) and The Food Labeling (Amendment) Regulations 1998 (SI Number 1998 No 1398) can be purchased from The Stationery Office, PO Box 276, London SW8 5DT, tel: 011 44 207 873 9090, fax 011 44 207 873 8200. Web site orders can be placed on www.tso-online.co.uk

SECTION 111. PACKAGING AND CONTAINER REGULATIONS

Most goods for sale should be marked with an indication of the quantity in the package.

All weights and measures must be given in metric units, followed by the imperial equivalent if so desired.

a) The following abbreviations of units of weight are allowed:

pound	lb	kilogramme or kilogram	kg
ounce	oz	hectogramme or hectogram	hg
gallon	gal	gramme or gram	g
quart	qt	tonne	t
pint	pt	cubic metre	m ³
fluid oz	fl oz	cubic centimetre	cm ³
		litre	l
		decilitre	dl
		millilitre	ml

		centilitre	cl
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No 's' may be added to metric abbreviations

- b) Where dual marking is used the indications must be of equal size and distinct but in close proximity with nothing inserted between them.
- c) The minimum height of numbers used to express the numerical value of the weight or volume is as follows (regular fractions must be written with the numerator on top of the denominator and are treated as a single figure for this purpose).

<u>Weight of contents</u>	<u>Minimum size of numbers to be used in marking</u>
Not exceeding 50 g	2mm
Exceeding 50g, not exceeding 200g	3mm
Exceeding 200g, not exceeding 1kg	4mm
Exceeding 1 kg	6mm

<u>Capacity of contents</u>	
Not exceeding 5 cl	2mm
Exceeding 5 cl, not exceeding 20 cl	3mm
Exceeding 20 cl, not exceeding 1 litre	4mm
Exceeding 1 litre	6mm

<u>Volume of contents</u>	
Not exceeding 5 cl	2mm
Exceeding 5 cl, not exceeding 200 cl	3mm
Exceeding 200 cl, not exceeding 1000cl	4mm

Exceeding 1000cl	6mm
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Any other characters used in the marking must be at least half the height given in the above table, of uniform size and color and in lower case letters.

- e) The weight indications must be clear, legible, conspicuous, prominent and not hidden or obscured.
- f) No abbreviation of “net” or “gross” is allowed.
- g) Weight declaration is not required on goods weighing less than 5 g or 5 ml.
- h) Abbreviation should be written in lower case i.e. lb, oz, not LB, OZ but litre is allowed to be L or l.
- i) Where the volume is indicated in imperial units as well as metric, the imperial must be in British Imperial fluid ounces, pints, quarts etc.
- j) The largest whole imperial units must be used e.g. 1 lb 2 oz must not be declared as 18 oz. Markings up to 40 fluid ounces may be declared as fluid ounces, but above 40 fl oz the pint, quart or gallon must be used.
- k) Metric markings of one kilogramme, litre or 0.01 cubic metre or more must be expressed in terms of kilograms, litres or cubic metres and fractions of these units. Quantities less than these must be expressed in terms of grammes, centilitres and fraction of centilitre or millilitres, or fractions of a cubic centimeter respectively.
- l) One type space must be left between the numerical value of the quantity and the unit or abbreviation of the unit of measurement.
- m) Where decimal fractions are used the decimal marker must be a point or comma on the line.

Legislation governing weights and measures comes under the jurisdiction of the UK’s Department of Trade & Industry (Consumer Protection Division) Tel: 011 44 207 215 0332, Fax: 011 44 207 215 0353.

SECTION 1V. FOOD ADDITIVE REGULATIONS

UK food additive regulations (Statutory Instruments) implementing EU legislation and recommendations of the Food Advisory Committee are drawn up by the Ministry of Agriculture, Fisheries & Food (Additives and Novel Foods Division).

Additives used as ingredients in pre-packed foods to perform certain functions must be declared in the labeling by the appropriate category name of the function. This must be followed by their specific name or serial number. The categories are:

Acid

Flour treatment agent

Acidity regulator	Gelling agent
Anti-caking agent	Glazing agent
Anti-foaming agent	Humectant
Antioxidant	Modified starch
Bulking agent	Preservative
Colour	Propellant gas
Emulsifier	Raising agent
Emulsifying Salts	Stabiliser
Firming agent	Sweetener
Flavour enhancer	Thickener

Flavourings may be declared by either that name alone or by a more specific name.

In the case of acids, if the specific name includes the word "acid", the category name may be omitted.

In the case of modified starches, neither the specific name nor the serial number need be indicated.

If an additive serves more than one function in a food the category name which represents its principal function must be used to describe it. Where no category name is available for the function performed by an additive in a food, the additive must be declared in the ingredients list by its specific name. A serial number cannot be used on its own.

UK Regulations dealing with the main food additives legislation are:

<u>Statutory Instrument (SI) number</u>	<u>Title</u>
1995 No. 3123	The Sweeteners in Food Regulations 1995, as amended by
1996 No. 1477	The Sweeteners in Food (Amendment) Regulations 1996
1997 No. 814	The Sweeteners in Food (Amendment) Regulations 1997
1995 No. 3124	The Colours in Food Regulations 1995
1995 No. 3187	The Miscellaneous Food Additives regulations 1995

Copies of these statutory instruments (regulations) can be purchased from The Stationery Office, PO Box 276, London SW8 5DT, telephone 011 44 207 873 9090, fax: 011 44 207 873 8200. Orders can also be placed on their website: www.tso-online.co.uk

SECTION V. PESTICIDE AND OTHER CONTAMINANTS

UK Pesticide regulations, which implement EU and UK specific legislation are drawn up by the UK's Pesticide Safety Directorate, more information is obtainable from:

Ministry of Agriculture, Fisheries & Food
Pesticides Safety Directorate

Mallard House, 3 Peasholme Green
York, YO1 2PX
Tel: 011 44 1904 640 500
Fax: 011 44 1904 455 711

UK regulations detail MRLs (Maximum residue levels) on all permitted pesticides. Application for registration of pesticides not listed in the UK's regulations must be made to the European Commission.

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS

Bread may only contain lecithins, mono- and di-glycerides of fatty acids, lactic acid esters of mono- and di-glycerides of fatty acids, citric acid esters of mono- and di-glycerides of fatty acids, citric acid esters of mono- and di-glycerides of fatty acids, stearyl tartrate, all GMP; sodium stearyl-2-lactylate, calcium stearyl-2-lactylate maximum 5,000 mg/g. Where a slimming claim is made the bread may contain alpha-cellulose and sodium carboxymethylcellulose, GMP.

Cheese Only soft cheese, whey cheese, processed cheese, cheese spread may contain alginic acid, sodium alginate, calcium alginate, carrageenan, locust bean gum, tragacanth, acacia, guar gum, xanthan gum, all GMP. Processed cheese and cheese spread may contain sodium carboxymethylcellulose.

Chocolate, and chocolate products covered by the chocolate regulations may contain lecithins and/or ammonium phosphatides max 0.5 mg/kg phosphatides. (1.0 mg/kg phosphatides for chocolate/milk chocolate vermicelli and flakes and milk chocolate with 20" minimum milk solids), polyglycerol esters of polycondensed fatty acids of castor oil, maximum 0.5 mg/kg, sorbitan tristearate maximum 1.0 mg/kg, any combination of these emulsifiers and stabilizers (within prescribed limits), maximum 1.5 mg/kg.

Meat and Poultry products. In addition to compliance with food labeling legislation, all products containing meat and poultry products must conform to EU/UK meat and poultry regulations. All EU/UK specific legislation is administered by the Ministry of Agriculture, Fisheries and Food Veterinary Services Division at Tolworth, Surrey, England. Fax: 011 44 208 337 3640.

Fresh Fruits and Vegetables. Must conform to EU/UK Quality Standards and certain produce items are subject to phytosanitary certification. Information on quality standards is available from the Ministry of Agriculture Fisheries and Food Horticultural Division, London and phytosanitary certification requirements from the Plant Health Directorate or APHIS, PPQ Division at USDA Washington.

Organic foods. All organic foodstuffs must conform to EU/UK organic food regulations in addition to the food labeling legislation described above. Organic food legislation is administered by UKROFS (United Kingdom Register of Organic Food Standards) at the Ministry of Agriculture, Fisheries and Food.

Novel Foods/Genetically Modified Organisms. Must conform to EU/UK regulations governing novel foods. Information on UK specific legislation is available from the Ministry of Agriculture, Fisheries and Food, Joint Food Safety and Standards Group, Additives and Novel Foods Division at the address given in Appendix I

SECTION V11. OTHER SPECIFIC STANDARDS FOR FOOD LABELING

Meat products

Compositional standards exist for some meat products; this is stated, where relevant, in the “additional comments” column. The meat content must be declared, generally in the form “minimum x % meat” near the list of ingredients. For some whole meat products any added water must be declared (this will be indicated where relevant). The lean meat content must be minimum 65% of the declared meat content, except for meat pies, sausage meat and meat pate, when it must be minimum 50% of the declared meat content.

Other descriptions

In the UK “corn syrup” should be called “glucose syrup”, “corn syrup solids” should be “glucose syrup solids”. “nonfat dry milk” should be “dried skimmed milk” or “skimmed milk powder”. “Textured vegetable protein” and similar terms are not specific enough; the vegetable should be specified. The word “seasoning” is not a permitted generic term and the constituents should be correctly specified.

SECTION VIII. COPYRIGHT AND/OR TRADE MARK LAWS

EU/UK copyright/trademark laws are implemented by The Patent Office, an Executive Agency of the Department of Trade and Industry. Exporters wanting to register trademarks/brand names are advised to contact The Patent Office located at Concept House, Cardiff Road, Newport, Gwent NP9 1RH Tel: 011 44 1633 814000, Fax 011 44 1633 814444.

SECTION 1X IMPORT PROCEDURES

HM Customs are responsible for the clearance of all goods entering the UK. When any food or agricultural product does not have the required documentation - i.e. animal or plant health, food safety certification, officials bring this to the attention of the Ministry of Agriculture which in turn alerts the Foreign Agricultural Service Office of Agricultural Affairs. That office then alerts the relevant USDA agency and/or the exporter direct advising what documentation has to be provided in order for the goods to be cleared.

If products not meeting EU/UK animal and plant health, and food safety legislation should enter the UK they will often time be destroyed or the exporter will be advised that they must be shipped back to the place of origin in the export chain.

APPENDIX I - MAJOR REGULATORY AGENCIES

Ministry of Agriculture, Fisheries and Food

Ergon House, c/o Nobel House

17 Smith Square, London SW1P 3HX

Tel: 011 44 207 238 6000

Fax: 011 44 207 238 6591

E-MAIL: helpline@inf.maff.gov.uk

(FOR ALL AGRICULTURAL, FISH, AND FOOD PRODUCTS)

Ministry of Agriculture, Fisheries and Food

Plant Health Division

Foss House, King's Pool

1-2 Peasholme Green, York YO1 7PX

Tel: 011 44 1904 641000

Fax: 011 44 1904 455198

(FOR PLANT HEALTH LEGISLATION ON FRUITS AND VEGETABLES, PLANTS AND PLANT PRODUCTS)

The Ministry of Agriculture, Fisheries and Food has a very informative world wide web site exporters are encouraged to view at the following address:

www.maff.gov.uk

Department of Trade & Industry
1 Victoria Street
London, SW1H 0ET
Tel: 011 44 207 215 0334
Fax: 011 44 207 215 0353

(FOR WEIGHTS & MEASURES LEGISLATION)

The Forestry Commission
231 Corstorphine Road
Edinburgh, EH12 7AT
Scotland
Tel: 011 44 131 334 0303
Fax: 011 44 131 334 0442
E-MAIL: www.forestry@gov.uk

(FOR LEGISLATION, INCLUDING PLANT HEALTH ON FORESTRY PRODUCTS)

HM Customs and Excise
Portcullis House
27 Victoria Avenue
Southend on Sea, Essex, SS2 6AL
Tel: 011 44 1702 367 330

(FOR TARIFF CODE AND DUTY RATE INFORMATION)

APPENDIX II - LOCAL CONTACTS

Office of Agricultural Affairs and trade associations

Office of Agricultural Affairs
USDA/Foreign Agricultural Service
American Embassy/Box 48
24 Grosvenor Square
London, W1A 1AE
Tel: 011 44 207 408 8040
Fax: 011 44 207 408 8031
E-mail: AgLondon@fas.usda.gov
Internet Email: fasuk@fasuk.demon.co.uk

American Embassy
PSC 801, Box 48
FPO AE 09498-4048

Fresh Produce Consortium
266-270 Flower Market

New Covent Garden
London, SW8 5NB
Tel: 011 44 207 627 3391
Fax: 011 44 207 498 1191
E-mail: 106741.447@compuserv.com

British Frozen Food Federation
3rd Floor, Springfield House
Springfield Road
Grantham
Lincs, NG31 7BG
Tel: 011 44 1476 515 300
Fax: 011 44 1476 515 309
E-mail: dg@bff.co.uk

British Health Food Trade Association
Angel Court, High Street
Godalming
Surrey, GU7 1DT
Tel: 011 44 1483 426 450
Fax: 011 44 1483 428 921

Food and Drink Federation
6 Catherine Street
London, WC2B 5JJ
Tel: 011 44 207 836 2460
Fax: 011 44 207 836 0580

APPENDIX III - NON DISCRIMINATORY PARTIAL LIST OF U.K. COMMERCIAL PUBLIC ANALYST COMPANIES WHICH CAN PERFORM PRODUCT FORMULATION AND LABEL CHECKS ON FOODSTUFFS

The Stevens Partnership
River Meade
17 Wheatfield Avenue
Worcester WR5 3HA
Tel: 01144 1905 353 417
Fax: 011 44 1905 353 557
Contact: Mr. Robert A. Stevens/Mrs Carol Stevens

Central Scientific Laboratories
445 New Cross Road
London SE14 6TA
Tel: 011 44 208 694 9330
Fax: 011 44 208 691 9163
Contact: Mr. M. Barnett

Europe for Business
41 Portland Avenue
Hove, East Sussex BN3 5NF
Tel: 011 44 1273 421485
Fax: 011 44 1273 383033
Contact: Ms. Lindsay Wittenberg