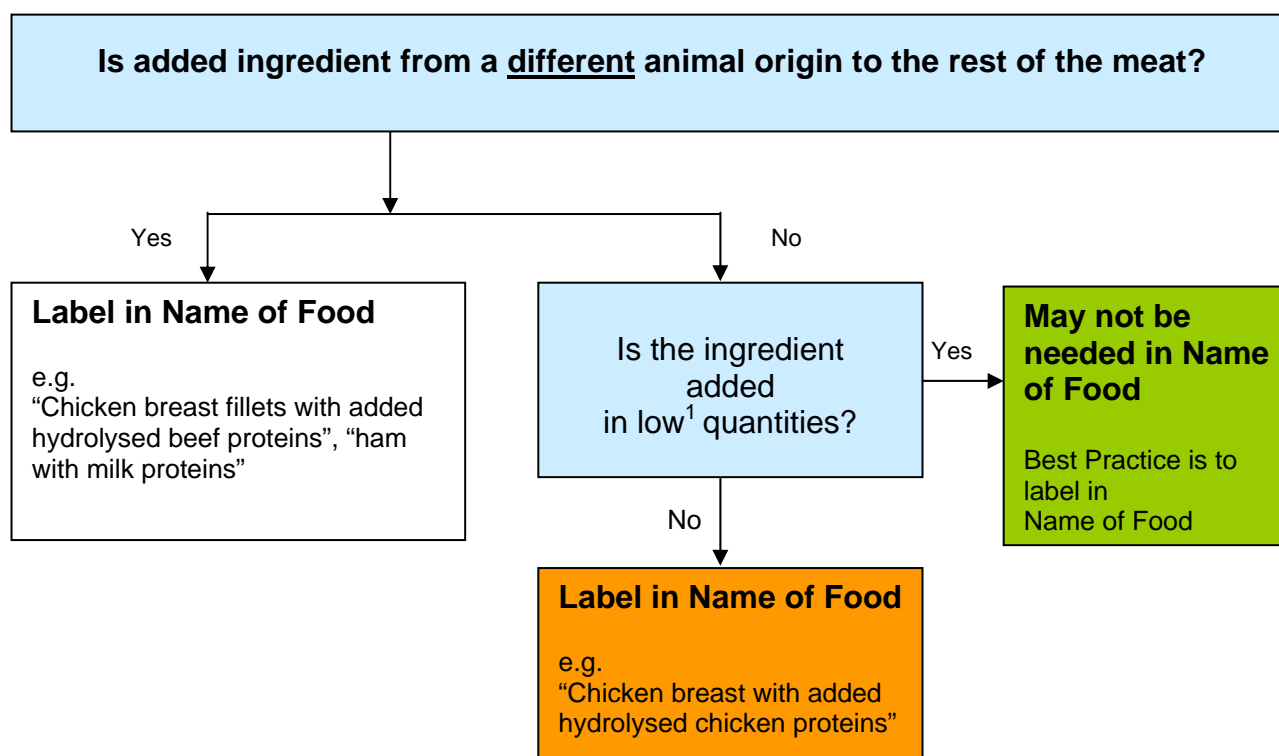


## Name of Food Requirements for Added Ingredients in Reg 5 MPR Meat Products

### Flow Diagram – Step 1

- **Legal Requirement for Naming Added Ingredients of Animal Origin**



#### **Requirement by law under Regulation 8 of Food Labelling Regulations 1996 (as amended) (FLR)**

This requires the name of food to be precise enough to inform the consumer of its true nature so that he/she is not misled and to enable it to be distinguished from similar products. Check rules of Reg 8 FLR 1996 and paras. 5.14-5.20 of the Guidance to Labelling of Added Ingredients in Reg 5 MPR products (May 2010).

Located at: <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/meatprodadded>

#### **FSA best practice**

see paras. 5.14-5.20 of the Guidance to Labelling of Added Ingredients in Reg 5 MPR products (May 2010).

Located at: <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/meatprodadded>

#### Notes:

- This flow diagram focuses on "name of food" requirements for Reg 5 MPR products whether sold pre-packed, loose or pre-packed for direct sale. It should be read in conjunction with other horizontal food legislation (e.g. FLR 1996, FSA 1990, EC Regulation 178/2002, etc.)<sup>2</sup>.
- Reg 5 MPR meat products are any meat products whether raw or cooked, or cured with the appearance of a cut, joint, slice, portion or carcass of meat, e.g. chicken breast fillets, joints, pork chops etc. Products that are not Reg 5 MPR meat products include sausages, burgers, meat pies, breaded meat products (e.g. chicken nuggets) etc., where it is obvious from the product's appearance that ingredients have been added.

<sup>1</sup> Consider quantities used and/or compare with similar products on the market that have starch or protein added, and whether the quantity would mislead the consumer about the true nature of the product (for fuller explanation see paras. 5.14-5.20 of the Guidance to Labelling of Added Ingredients in Reg 5 MPR products, May 2010).

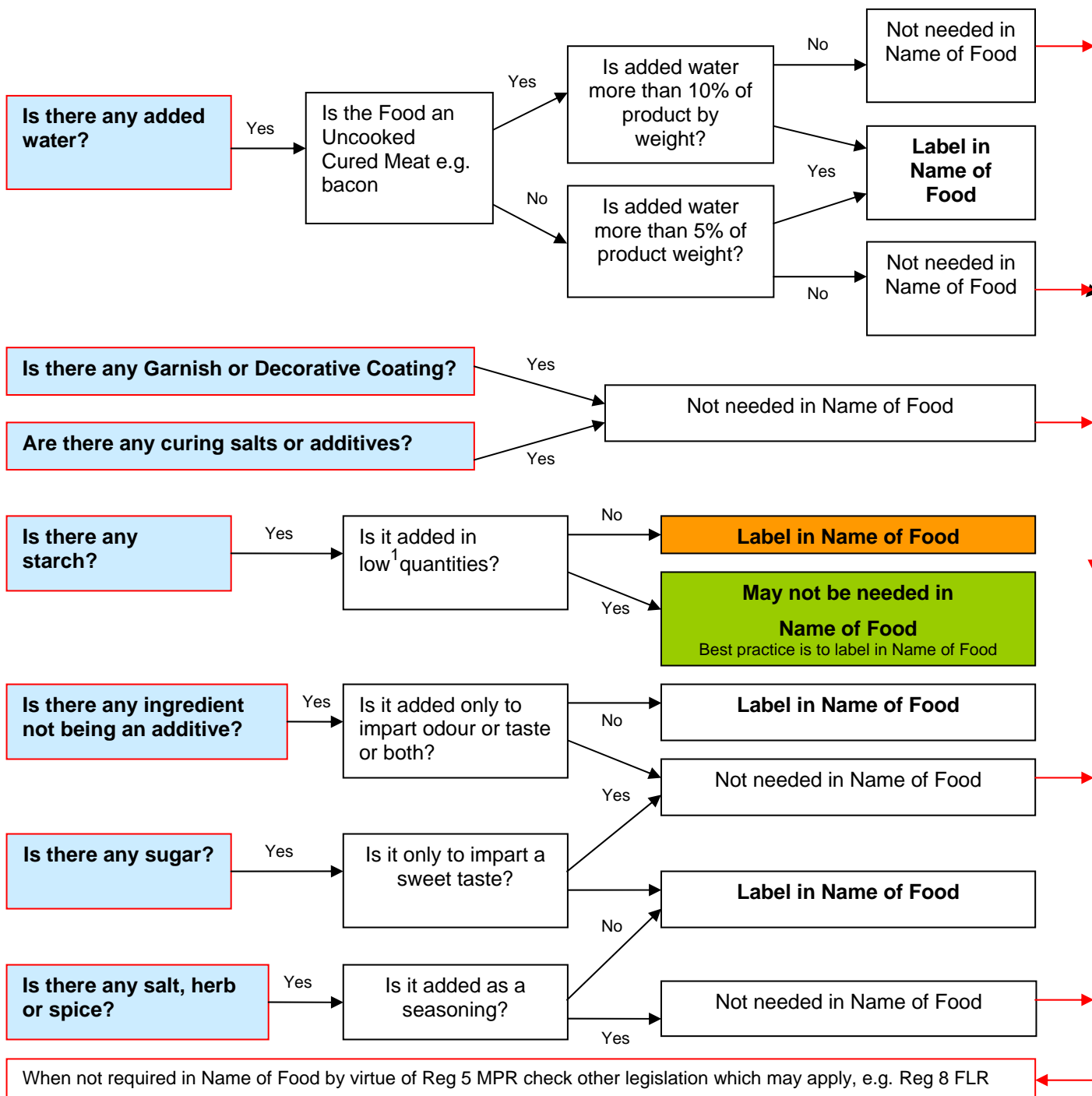
Located at: <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/meatprodadded>

<sup>2</sup> Food Labelling Regulations 1996 (as amended), The Food Safety Act 1990, & Council Regulation (EC) 178/2002 on general principles and requirements of food law respectively.

**Name of Food Requirements for Added Ingredients in Reg 5 MPR Meat Products**

**Flow Diagram – Step 2**

**Legal Requirement for Naming Other Added Ingredients**



- Requirement by law under Regulation 8 of Food Labelling Regulations 1996 (as amended) (FLR)**  
This requires name of food to be precise enough to inform the consumer of its true nature so that he/she is not misled and to enable it to be distinguished from similar products. Check rules of Reg 8 FLR 1996 & paras. 5.14-5.20 of Guidance to Labelling of Added Ingredients in Reg 5 MPR products (May 2010), <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/meatprodadded> .
- FSA best practice**  
- see paras. 5.14-5.20 of Guidance to Labelling of Added Ingredients in Reg 5 MPR products (May 2010), see weblink above.

Please also see notes in Flow Diagram – Step 1.

<sup>1</sup> Consider quantities used and/or compare with similar products on the market that have starch added, and whether the quantity would mislead the consumer about the true nature of the product (for fuller explanation see paras. 5.14-5.20 of Guidance to Labelling of Added Ingredients in Reg 5 MPR products (May 2010), see weblink above.