SCHEDULE 2

Regulations 3 and 7

Conditions that have to be satisfied in relation to a quick-frozen foodstuff if it is to be placed on the market for human consumption

1. The conditions are that—
   (a) a quick-frozen foodstuff has been manufactured from raw materials of sound, genuine and merchantable quality and no other materials;
   (b) no raw material has been used in the manufacture of the quick-frozen foodstuff unless, at the time of its use, it would have been lawful for the raw material to be placed on the market for human consumption;
   (c) the preparation and quick-freezing of the quick-frozen foodstuff have been carried out with sufficient promptness, and by use of appropriate technical equipment, to minimise any chemical, biochemical and microbiological changes to the food comprised in it;
   (d) no cryogenic medium other than an authorised cryogenic medium has been used in direct contact with any food comprised in the quick-frozen foodstuff;
   (e) the quick-freezing of each food comprised in the quick-frozen foodstuff has resulted in the temperature of that food after thermal stabilisation being –18°C or colder; and
   (f) following the quick-freezing and thermal stabilisation of each food comprised in the quick-frozen foodstuff in compliance with sub-paragraph (e) the temperature of that food has been maintained at a level no warmer than –18°C except where a permitted exception relating to the temperature of the food applies.
2. For the purposes of paragraph 1—
   (a) an authorised cryogenic medium is—
      (i) air,
      (ii) nitrogen, or
      (iii) carbon dioxide; and
   (b) a permitted exception relating to the temperature of any food applies when—
      (i) that food is kept within brief periods during transport (including local distribution) at a temperature warmer than -18°C but not warmer than -15°C; or
      (ii) that food is kept in a retail display cabinet at a temperature warmer than -18°C to an extent consistent with good storage practice but not warmer than -12°C.