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SCHEDULE 1

Regulation 2

FOODS WHICH ARE NOT MEAT PRODUCTS
FOR THE PURPOSES OF THESE REGULATIONS

1. Raw meat to which no ingredient, or no ingredient other than proteolytic enzymes has been added.

2. Poultry meat falling within the scope of Council Regulation (EEC) No. 1906/90(1) on certain marketing standards for poultry, as amended (in so far as is relevant to these Regulations) by Council Regulation (EEC) No. 317/93(2) and Council Regulation (EC) No. 3204/93(3), and as read with Commission Regulation (EEC) No. 1538/91(4) introducing detailed rules for implementing Regulation (EEC) No. 1906/90, as amended (in so far as is relevant to these Regulations) by Commission Regulation (EEC) No. 2891/93(5), Commission Regulation (EC) No. 2390/95(6) and Commission Regulation (EC) No. 1000/96(7).

3. Any product containing the fat, but no other meat, of any bird or animal.

SCHEDULE 2

Regulation 4(1) and (2)

RESERVED DESCRIPTIONS

<i>Column 1</i> <i>Name of Meat Product</i>	<i>Column 2</i> <i>Meat or Cured Meat Content Requirements</i>	<i>Column 3</i> <i>Additional Requirements</i>
	The food shall contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:	
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only
1. Burger <i>—whether or not forming part of another word or phrase, but excluding any</i>	67%	55%
		62%
		1. Where the name “hamburger” is used, the meat used in the preparation of the

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(1) O.J. No. L 173, 6.7.90, p.1.
 (2) O.J. No. L 37, 13.2.93, p.8.
 (3) O.J. No. L 289, 24.11.93, p.3.
 (4) O.J. No. L 143, 7.6.91, p.11.
 (5) O.J. No. L 263, 22.10.93, p.12.
 (6) O.J. No. L 244, 12.10.95, p.60.
 (7) O.J. No. L 134, 5.6.96, p.9.

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<i>Column 1</i> <i>Name of Meat Product</i>	<i>Column 2</i> <i>Meat or Cured Meat Content Requirements</i>	<i>Column 3</i> <i>Additional Requirements</i>
<i>name falling within items 2 or 3 of this Schedule</i>		<p>food must be beef, pork or a mixture of both.</p> <p>2. Where either of the names “burger” or “economy burger” is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the name type of cured meat is prepared at least equal to the minimum required meat content for that meat product.</p> <p>3. Where any of the names “burger”, “economy burger” or “hamburger” is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food.</p> <p>4. Where any of the names “burger”, “economy burger” or “hamburger” are used to refer to a compound</p>

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		ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements shall apply only to the meat mixture, as if the meat mixture were the meat product in the labelling or advertising of which the name was used as the name of the food.
2. Economy Burger –whether or not “burger” forms part of another word or phrase.	50% 41%	47%
3. Hamburger – whether or not forming part of another word or phrase.	67% Not applicable	62%
4. Chopped X , there being inserted in place of “X” the name “meat” or “cured meat” or the name of a type of meat or cured meat, whether or not there is also included the name of a type of meat.	75% 62%	70% No additional requirement.
5. Corned X , there being inserted in place of “X” the name “meat” or the	120% 120%	120% 1. The meat product shall consist wholly of meat that has been corned.

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<i>name of a type of meat, unless qualified by words which include the name of a food other than meat.</i>				<p>2. Where the name of the food includes the name of a type of meat, the meat used in the preparation of the food shall be wholly of the named type.</p> <p>3. The total fat content of the food shall not exceed 15%.</p>
<p>6. Luncheon meat</p> <p>Luncheon X, <i>there being inserted in place of “X” the name of a type of meat or cured meat.</i></p>	67%	55%	62%	No additional requirement.
<p>7. Meat pie</p> <p>Meat pudding <i>the name “pie” or “pudding” qualified by the name of a type of meat or cured meat unless qualified also by the name of a food other than meat or cured meat.</i></p>				<p>1. Where the name “Melton Mowbray pie” is used, the meat used in the preparation of the food must be meat from pigs only.</p>
Melton Mowbray pie	12.5%	12.5%	12.5%	
<p>Game pie</p> <p>Based on the weight of the ingredients</p>				

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when the food is uncooked.				
But if the food weighs–				
not more than 200g and not less than 100g	11%	11%	11%	
less than 100g	10%	10%	10%	
8. Scotch pie	10%	10%	10%	No additional requirement.
Based on the weight of the ingredients when the food is uncooked.				
9. The name “ pie ” or “ pudding ” qualified by the words “meat” or “cured meat” or by the name of a type of meat or cured meat and also qualified by the name of a food other than meat or cured meat–				No additional requirement.
where the former (meat related) qualification precedes the latter.	7%	7%	7%	
where the latter (non meat related) qualification precedes the former	6%	6%	6%	
based on the weight of the ingredients when the food is uncooked.				

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10. Pasty or Pastie	6%	6%	6%	No additional requirement
Bridie				
Sausage roll				
Based on the weight of the ingredients when the food is uncooked.				
11. Sausage (excluding the name “sausage” when qualified by the words “liver” or “tongue” or both), link, chipolata or sausage meat				No additional requirement
Where the name is qualified by the name “pork” but not by the name of any other type of meat.	42%	Not applicable	Not applicable	
In all other cases	32%	26%	30%	

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SCHEDULE 3

Regulation 5(2)(b)

ADDED INGREDIENTS WHICH ARE NOT REQUIRED TO BE INDICATED IN THE NAME OF THE MEAT PRODUCT IN THE CASE OF A MEAT PRODUCT TO WHICH REGULATION 5 APPLIES

1. Any additive.
2. Any curing salt.
3. Any ingredient used solely as a garnish or decorative coating.
4. Any ingredient (not being an additive) that is added only in order to impart odour or taste or both.
5. Any salt, herb or spice used as seasoning.
6. Any starch that is added only for a technological purpose.

7. Any protein (of either animal or vegetable origin) that is added only for a technological purpose.

8. Any sugar that is added only in order to impart a sweet taste.

9. In the case of meat (whether cooked or uncooked) or cooked cured meat, added water making up not more than 5% of the weight of the product.

10. In the case of uncooked cured meat, added water making up not more than 10% of the weight of the product.

Notes:

For the purposes of item 1 of this Schedule, “additives” means any substance permitted for use in food by the Colours in Food Regulations 1995, the Flavourings in Food Regulations 1992⁽⁸⁾, the Miscellaneous Food Additives Regulations 1995 or the Sweeteners in Food Regulations 1995.

For the purposes of items 6 and 7 of this Schedule, “technological purpose” means any purpose within the meaning of “technological purposes” in point 4 of Chapter V of Annex B to Council Directive 77/99/EEC on health problems affecting intra Community trade in meat products, as amended and updated by Council Directive 92/5/EEC⁽⁹⁾ and as further amended by Council Directive 97/76/EC⁽¹⁰⁾.

SCHEDULE 4

Regulation 10(c)

SCHEDULE TO BE INSERTED INTO THE FOOD LABELLING REGULATIONS 1996

“SCHEDULE 4A

Regulation 23(2)(c)

MEAT PRODUCTS NOT REQUIRED TO BEAR AN INDICATION OF THE QUANTITY OF AN INGREDIENT OR CATEGORY OF INGREDIENTS WHEN SOLD NOT PREPACKED OR PREPACKED FOR DIRECT SALE

1. Sandwiches, filled rolls and similar products, which are ready for consumption without further processing, other than products containing meat which are sold under a name, whether or not qualified by other words, included in the items “burger”, “economy burger” or “hamburger” in Schedule 2 (reserved descriptions) to the Meat Products (Scotland) Regulations 2004.

2. Pizzas and similar topped products.

3. Any food for which the name is “broth”, “gravy” or “soup”, whether or not qualified by other words.

4. A food consisting of an assemblage of two or more ingredients, which has not been subjected to any processing or treatment once it has been assembled, and which is sold to the ultimate consumer as an individual portion intended to be consumed without further processing or treatment.”

⁽⁸⁾ S.I.1992/1971, amended by S.I. 1994/1486 and S.I. 1996/1499.

⁽⁹⁾ O.J. No. L 57, 2.3.92, p.1.

⁽¹⁰⁾ O.J. No. L 10, 16.1.98, p.25.