

SCHEDULE 7

Regulations 7(1)(e) and 8(1)(h)

Marking and labelling

1. The health mark shall correspond—
 - (a) for minced meat and meat preparations derived from bovine animals, pigs, sheep, goats or farmed game, to the description contained in paragraph 1 of Schedule 12 to the Fresh Meat Regulations;
 - (b) for meat preparations derived from poultry meat, farmed game bird meat or rabbit meat, to the description contained in paragraph 1 of Schedule 11 to the Poultry Meat Regulations;
 - (c) for meat preparations derived from wild game meat, to the description contained in paragraph 1 of Schedule 7 to the Wild Game Meat Regulations.
2. The health mark shall include the approval number allocated to the premises in accordance with regulation 4(5).
3. Without prejudice to the Food Labelling Regulations 1995(1), in the case of meat preparations where the following information is not clear from the name of the food or the list of ingredients, it shall be visibly and legibly displayed for inspection purposes on the packaging—
 - (a) the species from which the meat used is derived and, in the case of a mixture, the percentage of each species; and
 - (b) on packaging not intended for the final consumer, the date of preparation.
4. In the case of minced meat, and meat preparations made from pre-prepared minced meat except for fresh sausages and sausage meat, bearing the health mark provided for in this Schedule, the labelling shall also display the following words and indicate the appropriate percentages—
 - (a) “percentage of fat under”; and
 - (b) “percentage of collagen in meat protein under”.