

ANNEX VI

NAME OF THE FOOD AND SPECIFIC ACCOMPANYING PARTICULARS

PART A —

MANDATORY PARTICULARS ACCOMPANYING THE NAME OF THE FOOD

1. The name of the food shall include or be accompanied by particulars as to the physical condition of the food or the specific treatment which it has undergone (for example, powdered, refrozen, freeze-dried, quick-frozen, concentrated, smoked) in all cases where omission of such information could mislead the purchaser.
2. In the case of foods that have been frozen before sale and which are sold defrosted, the name of the food shall be accompanied by the designation ‘defrosted’.

This requirement shall not apply to the following:

- (a) ingredients present in the final product;
- (b) foods for which freezing is a technologically necessary step of the production process;
- (c) foods for which the defrosting has no negative impact on the safety or quality of the food.

This point shall apply without prejudice to point 1.

3. Foods treated with ionising radiation shall bear [^{F1}the indication ‘irradiated’ or ‘treated with ionising radiation’.]

Textual Amendments

- F1** Words in Annex 6 Pt. A(3) substituted (31.12.2020) by [The Food \(Amendment\) \(EU Exit\) Regulations 2019 \(S.I. 2019/529\)](#), regs. 1, **5(28)(a)(i)**; 2020 c. 1, **Sch. 5 para. 1(1)**

4. In the case of foods in which a component or ingredient that consumers expect to be normally used or naturally present has been substituted with a different component or ingredient, the labelling shall bear — in addition to the list of ingredients — a clear indication of the component or the ingredient that has been used for the partial or whole substitution:
 - (a) in close proximity to the name of the product; and
 - (b) using a font size which has an x-height of at least 75 % of the x-height of the name of the product and which is not smaller than the minimum font size required in Article 13(2) of this Regulation.
5. In the case of meat products, meat preparations and fishery products containing added proteins as such, including hydrolysed proteins, of a different animal origin, the name of the food shall bear an indication of the presence of those proteins and of their origin.
6. In the case of meat products and meat preparations which have the appearance of a cut, joint, slice, portion or carcase of meat, the name of the food shall include an indication of the presence of added water if the added water makes up more than 5

Changes to legislation: There are currently no known outstanding effects for the Regulation (EU) No 1169/2011 of the European Parliament and of the Council, ANNEX VI. (See end of Document for details)

% of the weight of the finished product. The same rules shall apply in the case of fishery products and prepared fishery products which have the appearance of a cut, joint, slice, portion, filet or of a whole fishery product.

7. Meat products, meat preparations and fishery products which may give the impression that they are made of a whole piece of meat or fish, but actually consist of different pieces combined together by other ingredients, including food additives and food enzymes or by other means, shall bear the following indication: [^{F2}‘formed meat’ and ‘formed fish’]

Textual Amendments

- F2** Words in Annex 6 Pt. A(7) substituted (31.12.2020) by [The Food \(Amendment\) \(EU Exit\) Regulations 2019 \(S.I. 2019/529\)](#), regs. 1, [5\(28\)\(a\)\(ii\)](#); 2020 c. 1, [Sch. 5 para. 1\(1\)](#)

PART B —

SPECIFIC REQUIREMENTS CONCERNING THE DESIGNATION OF ‘MINCED MEAT’

1. Composition criteria checked on the basis of a daily average:

	Fat content	Collagen/meat protein ratio^a
— lean minced meat,	≤ 7 %	≤ 12 %
— minced pure beef,	≤ 20 %	≤ 15 %
— minced meat containing pigmeat,	≤ 30 %	≤ 18 %
— minced meat of other species,	≤ 25 %	≤ 15 %

- a** The collagen/meat protein ratio is expressed as the percentage of collagen in meat protein. The collagen content means the hydroxyproline content multiplied by a factor of 8.

2. In addition to the requirements laid down in Chapter IV of Section V of Annex III to Regulation (EC) No 853/2004, the following expressions shall appear on the labelling:

- ‘percentage of fat content under ...’,
- ‘collagen/meat protein ratio under ...’,

- [^{F3}3. Minced meat that does not comply with the criteria laid down in point 1 of this Part may be placed on the market:

- (a) in England, if the mark in Part 1 of Schedule 2 to the Food Information Regulations 2014 is used to identify the minced meat in accordance with regulation 4 of those Regulations;
- (b) in Scotland, if the mark in Part 1 of Schedule 1 to the Food Information (Scotland) Regulations 2014 is used to identify the minced meat in accordance with regulation 4 of those Regulations;

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- (c) in Wales, if the mark in Part 1 of Schedule 2 to the Food Information (Wales) Regulations 2014 is used to identify the minced meat in accordance with regulation 4 of those Regulations.]

Textual Amendments

- F3** Annex 6 Pt. B(3) substituted (31.12.2020) by [The Food \(Amendment\) \(EU Exit\) Regulations 2019 \(S.I. 2019/529\)](#), regs. 1, 5(28)(b), **Sch. 2 Pt. 4** (as amended by S.I. 2020/1501, regs. 1(a), **4(6)(d)**); 2020 c. 1, **Sch. 5 para. 1(1)**

PART C —

**SPECIFIC REQUIREMENTS CONCERNING
THE DESIGNATION OF SAUSAGE CASINGS**

If a sausage casing is not edible, this must be indicated.

Changes to legislation:

There are currently no known outstanding effects for the Regulation (EU) No 1169/2011 of the European Parliament and of the Council, ANNEX VI.