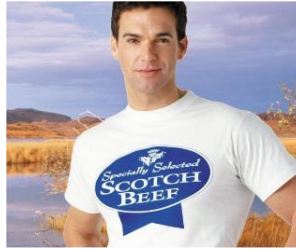


# FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S INDEPENDENT BUTCHERS



## Scotch Changes

You may have seen the letter from Quality Meat Scotland informing you that the labelling of "**Scotch Beef**" and "**Scotch Lamb**" governed by EU legislation and the EU Protected Geographical Indication (PGI) Scheme is changing. The definitions are changing. The change to Scotch Beef took effect from 21 July 2004. The date for the change to Scotch Lamb should be soon.

Scottish farmers and processors have been aware for over a year that this change was due and most have been preparing for it, so it should have little impact on supply say QMS.

The main difference is that for beef to be called Scotch in future the cattle will need to have been born, raised and slaughtered in Scotland as well as having been raised and slaughtered as part of the QMS Specially Selected Assurance Scheme (or one with equivalent standards).

QMS claim that over 90% of the cattle currently eligible for the Specially Selected Scotch label, will still be eligible for the new Scotch definition. The bulk of abattoirs in Scotland, although not all, are also already part of the Assurance Scheme and so are eligible to sell Scotch after 21 July.

**If you sell beef and label it as Scotch, please check with your supplier that it meets the new rules. If you are sold beef labelled Scotch, the onus is on your supplier to make sure that's what it is. If you sell beef labelled Scotch, the onus is on you, the butcher, to make sure that's what it is.**

You will be aware that SFMTA and various other industry organisations objected to the change but now it is going to be up to the courts to decide if a beast carrying a Scottish passport, born reared and slaughtered in Scotland is going to be Scotch or not.

Probably the ass will be given the PGI next!

**AUGUST 2004**

**This Month**

**Meat Product Regs**

**Scotland's Oldest Butcher**

**Special deal on Intermediate Hygiene Courses**

**Watered down supermarket pork**

**Illegal Meat clampdown**

**Meat Management Courses**

**Business Tours**

**ENTRIES FOR MAKE IT WITH MEAT AWARDS CLOSE WED 11<sup>th</sup> AUGUST**

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**YOUR FEDERATION IS THERE TO HELP YOU:**

Telephone 01738 637472 fax 01738 441059 e mail: [sfmta@sfmta.co.uk](mailto:sfmta@sfmta.co.uk)

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# SCOTLAND'S BEST BEEF SAUSAGES 2004

## ***A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL BEEF SAUSAGES***

**To be judged at Perth College on Thursday 19<sup>th</sup> August**

Six regional winners will receive a certificate and invitation for two to attend the special invitation awards lunch at the Scotch Meat Challenge 2004 hosted by Quality Meat Scotland on Wednesday 22<sup>nd</sup> September. The overall winner will be announced there along with the Make it With Meat Award winners, Meat Skills Scotland winners and the winner of Scotland's Best Black Pudding competition.

ENTRY FORMS ARE ENCLOSED WITH THIS NEWSLETTER

# SCOTLAND'S BEST BLACK PUDDING 2004

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# Meat Product Regulations (Scotland) 2004

## What you should do by 4<sup>th</sup> August

Since the above Regulations change the definition of meat (see inside cover of booklet "What they mean") all tickets and labels for sausages, burgers and pies will need to be renewed. The percentage meat content will need to be re calculated and expressed as the actual content, not minimum content.

The FSA Meat Calculation Table circulated with this Newsletter [or as appears on page 86 of the current year's SFMTA Handbook] should be used for traditional butcher-made products. For those making full use of manufacturing processes the 81-page guide on the Food Standards Agency website might be more useful and more accurate.

You will see from the FSA Meat Calculation Table that all meat over 85% visual lean counts as new EC meat. Consequently stir-fries and marinated products made with lean cuts will not require any different labelling than before (except where it used to say minimum it should just give the percentage alone).

You will need to document your recipes and store beside them your calculations. If you go by standard recipes hopefully the enclosed green booklet will have all the answers that you will need. The green booklet replaces the pink version sent in May, that one can be thrown out. If however you are sending product out for other shops to sell you will need labelling as demonstrated in the enclosed blue booklet.

Enclosed with the August Newsletter is a "Recipe Recording" booklet. This might be easier for noting down what is in your products before you start on the arithmetic. If you are completely stuck, fill in the "Recipe Recording" booklet and send it to the Federation. SFMTA will attempt to answer all queries as quickly as possible but we suspect we might get snowed under!

For any further information phone the Federation 01738 637472

## Get to know your Local Butcher Promotion Prize Draw winner

The draw for £500 Prize of meat was won by Lynn Mundy of Westhill, Inverness. She has nominated to spend the money with A and I Quality Butchers at Culloden.

## Calor Gas Display Competition Winner

The competition open to those members who are participating in the Calor Gas promotion was won by John Saunderson in Edinburgh. He wins a Calor Gas Patio heater.

A **free** Calor Alfresco barbecue prize is up for grabs for the number of voucher redemptions per outlet. Those sitting on vouchers must send them to Ms Nanette Aikman, Calor Scotland, Bo'ness Road, Grangemouth, FK3 9YL by Saturday 7<sup>th</sup> August if they wish to be eligible for this prize.

## New Member

Welcome this month to new member John Hill, butcher, 39/41 High Street, Dunblane FK15 0EE  
Tel 01786 823019

## Scotch Meat Challenge 2004

Plans are moving forward for the big Scotch Meat day at Ingliston on Wednesday 22<sup>nd</sup> September. In association with SFMTA, Quality Meat Scotland are sponsoring the 2004 Meat Skills Finals to be held immediately prior to a presentation lunch in the McRobert Pavilion.

Winners in the Make it with Meat Awards and the Regional winners of the Best Beef Sausage and Best Black Pudding Competitions will all be invited to the lunch where they will join the Meat Skills finalists and their employers.

The event should generate lots of good PR opportunities for the independent butcher. The Meat Skills finalists have already been established so if you want to be part of all of this, place your entries now in the Make it with Meat Awards and the two Federation competitions.

Once entered, products need to get to Perth College for judging but as previously intimated collection points in Dundee, Stonehaven, Inverness, Greenock, Wishaw and Selkirk should make it easier for members to enter their products. Details will be circulated with confirmation of entry.

**Entries close Wednesday 11<sup>th</sup> August.**

## Statutory Disciplinary/Grievance Procedures

The final version of the Employment Act (Dispute Resolution) Regulations 2004 has been approved by Parliament. The Regulations flesh out the framework of the statutory, disciplinary and grievance procedures set out in the Employment Act 2002.

As from 1<sup>st</sup> October 2004, where employers wish to dismiss an employee they must comply with the minimum requirements set out in the Regulations. Failure to do so will render a dismissal automatically unfair. In addition there are financial penalties for non-compliance. If the employer fails to comply with the minimum requirements, any award or compensation may be increased by 10% to 50%. In addition, an award equivalent to four week's pay may be made by an Employment Tribunal.

## Written Contracts of Employment

As most employers are aware, they are required to give each employee a written statement of particulars of terms and conditions of employment not later than two months after the beginning of the employee's employment. As from 1<sup>st</sup> October 2004 an Employment Tribunal can make a financial award equivalent of two or four week's pay where no such written statement has been given.

Blank Contracts are available from SFMTA. Phone Bruce on 01738 637472 and he will send you what you need.

**SIAL**

17<sup>th</sup> - 21<sup>st</sup> October 2004

**Paris-Nord Exhibition Centre**

This exhibition is held every two years. In 2002 5240 exhibitors from 98 countries attended. Every sector of the food industry is represented. 135,285 visitors in 2002 included 66,290 international. A Trends and Innovations area looks ahead to tomorrow's market trends.

## Can anyone beat this?

This month we visit Jim Pirie who at 85 must be the oldest working butcher in the country. He himself doesn't know but throws in the line "no one else would be daft enough to be working at my age."

If anyone knows of older working butchers please let the Federation know.

Also this year Gary Mitchell's business in Blackness Road, Dundee is 130 years old and he wonders if there is an older Dundee / Angus butchers business.

For the full story on Piries of Newtyle see page 11.



ADVANCE NOTICE

### **SFMTA AGM**

Sunday 21<sup>st</sup> November  
2004

**Glynhill Hotel, Renfrew**

Preceded by eve AGM  
Dinner Dance.

Attractively priced Weekend  
Package will be available

## Training Assessor Wanted

Due to the phenomenal uptake of training placements through our ESF funded training project we are now seeking an additional assessor to call on butchers businesses in the Scottish Enterprise area. If you or someone you know is interested please contact Training and Development Manager, Richard Sneddon on 01738 637785.

# The Butcher Boys!

According to the Scottish Enterprise research highlighted earlier... food in the developed world needs to be seen as "enjoyable" and "fun".

There is no question that people tend to recall the extra-ordinary over the ordinary.... it's far more memorable. Dynamic Advertising explain how it works:

As a consequence, for a bit of fun (albeit with a serious message) we have introduced the "Butcher Boys" calendar.

Similar in concept to the highly successful and extremely topical " Calendar Girls" principle... it will engage with people on a completely different level and could create an almost cult fan club!

The principle behind it is to have a daily reminder of the virtues of local butchers in the area it counts most....the kitchen.

We will use genuine local Scottish butchers for this (they'll need to be fit! Names please!) and would have it available for sale in local butcher (SFMTA members only) outlets.

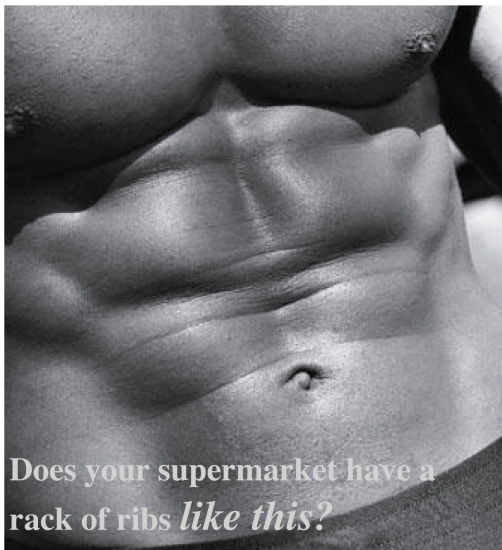


APRIL 2004

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*Meat your Local Butcher.*



JANUARY 2004

M	T	W	T	F	S	S
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5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	




*Meat your Local Butcher.*

We would use slogans which are relevant to our market / squared up to the local supermarkets and have double innuendoes which, although risqué, are pretty humorous.

It is the kind of approach that should capture the attention of both the national and local media - providing even greater exposure (no pun intended) for the local butcher trade.

**Models wanted**  
**We need real butchers for this calendar!**  
**Already several have requested that they be considered.**  
**Please put forward your name if you are interested in creating a bit of fun and a great talking point with your customers.**

**Tel: Bruce 01738 637472**

## ‘Desperate’ measures for Butcher’s Fund Raiser

Ronnie Muir and Ryan Telford who opened their own business earlier this year in Stoddard Square, Elderslie are running a sponsored Desperate Dan Steak Pie eating competition on Sunday 22<sup>nd</sup> August. Money raised will go to the Special Baby Care Unit, RAH Hospital, Paisley. Any willing contestants should contact them on 01505 342049

## National Federation of Meat and Food Traders

Our English colleagues inform us that Bob Tyler has retired from their Legislation and Technical Committee after 24 year continuous service in that office. John Taylor of Coventry has taken over in that role. Bob will continue on the National Executive Council as a Midland Area Representative.

## Stockline Plastics

Everyone was devastated by the horrific accident at Stockline Plastics in Maryhill earlier this year. As a Corporate Member of SFMTA and regular attendees at the Scottish Meat Trades Fair, Stockline Plastics are well known to butchers throughout Scotland. Our sympathies go out to all those lives have been touched by the tragedy.

It came as a bit of a surprise when they contacted SFMTA last month enquiring about keeping up their Corporate Membership. The company has made it plain that they will continue to trade and are determined to maintain a successful business for all their employees. Consequently members should be aware that Stockline Plastics continue to be fully operational, providing a service to the meat industry in Scotland.

Dial the normal number and you will be put through to the Dundee Office which will deal with all business enquiries.

0141 332 9077  
01382 223394

## Corporate Members

Corporate membership is by invitation and the following companies have supported the Federation by accepting our offer. Members should be aware that the following are supporting them: -

**AES**, Crossbush, Riccarton, Kilmarnock KA1 5LN Tel 01563 551122, Mobile: 07788 926925  
**Bizerba (UK) Ltd**, Eastman Way, Hemel Hempstead, HP2 7DU Tel: 01442 240751  
**Dalziel Ltd**, Belgrave Street, Bellshill Industrial Estate, Lanarkshire ML4 3JA Tel: 01698 749595  
**East of Scotland Contracts**, Ferryhills Road, Inverkeithing, Fife KY11 1HD, Tel 01383 418610  
**William Forrest & Son ( Paisley ) Ltd**, Omoa Works, Motherwell ML1 5LY Tel 01698 860149  
**Kerry Ingredients (Lucas)** Portbury Way, Bristol BS20 7XN Tel 01943 864443  
**KRH Ltd**, 1 Macgowan House, Nobel Busn Park, Stevenson, Ayrshire KA20 3LJ, Tel 01294 472755  
**Macnaughton & Watson**, 423 Gallowgate, Glasgow, G40 2DY, Tel 0141 554 2757  
**Paragon Products**, Newhailes Ind Estate, Newhailes Road, Musselburgh, Tel: 0131 653 2222  
**Scotweigh**, Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ, Tel 01324 611311  
**Stockline Plastics**, Grovepark Mills, Hopehill Road, Glasgow, G20 7NF, Tel 0800 262015  
**Styropack**, Craigshaw Road, West Tullos Ind Estate, Aberdeen. Tel: 01224 873166  
**Turner Vehicle Bodies**, Carseview Rd, Suttieside Ind Estate Forfar, DD8 3BT Tel: 01307 462142  
**William Sword Ltd.**, Blairlinn Ind Est, Cumbernauld, G62 2TX Tel: 01236 725094



# SPECIAL OFFER

From September 2004, Scottish Meat Training is offering places on

## **RIPH Intermediate Hygiene Certificate Courses:**

Due to recent enquiries regarding this prestigious and now necessary qualification within the meat industry the Federation's training department is looking to run courses as from September. The only requirement will be that we get enough people signing up to this. The areas where these will be held will depend upon the responses from each area but will be central to that area so that the venue is accessible to all.

### Course Content

- The Law and its Officers
- Supervisory Management in Food Hygiene
- Bacteria
- Food Poisoning
- The Food Poisoning Bacteria
- Cross Contamination
- Personal Hygiene
- Food Spoilage
- Chill Storage
- Storage of Low Risk Foods
- Heating
- Food Borne Diseases
- Poisons
- Plant and Premises
- Cleaning
- Pests
- HACCP



PROJECT PART-FINANCED  
BY THE EUROPEAN UNION

Europe and Scotland  
Making it **work together**

**On this occasion in the Scottish Enterprise area\* the course can be supported through European Social Fund and the cost will therefore be greatly reduced per person.**

**SPECIAL PRICE £140 per person\***

### Qualification

Successful candidates receive a Certificate in Intermediate Food Hygiene awarded by the Royal Institute of Public Health. Those undertaking the meat-specific qualification will receive the Certificate in Food Hygiene and Safety (Meat and Meat Products).

## There's a British Red Cross training centre near you

To book your British Red Cross training course, please contact the Customer Service Centre which covers the area in which the training takes place.

### Edinburgh (A)

Lothian · Tayside · Fife · Borders  
Beaverhall House, 27 Beaverhall Road,  
Edinburgh EH7 4JE  
Tel: 0870 241 5754  
Fax: 0131 557 8757  
Email: EastScotlandCT@redcross.org.uk

### Glasgow (B)

Glasgow & Renfrewshire · Forth Valley  
Lanarkshire · Ayrshire & Arran ·  
Dumfries & Galloway · Bute &  
Dumbarton  
2 Swan Street, Glasgow G4 0AX  
Tel: 0870 241 5754  
Fax: 0141 332 8595  
Email: trainingglasgow@redcross.org.uk

### Inverness (C)

Highlands & Western Isles · North East  
Scotland & Northern Isles · Argyll  
Forbes House, 36 Huntly Street,  
Inverness IV3 5PR  
Tel: 0870 241 5754  
Fax: 01463 223 248  
Email: Invernessact@redcross.org.uk



**British Red Cross**

*Caring for people in crisis*

Registered Charity Number 220949

See separate pink insert for details of First Aid Training near you.

## Business Succession

Every now and then SFMTA is informed of change of ownership of business. In most cases this comes as a surprise because no one knew the business was up for sale. This is beyond doubt the simplest and possibly most effective ways of moving on. The customers and the staff do not get unsettled when there is no "for sale" sign sticking out from above the door and trade continues with confidence so retaining the value of the business.

Chief Executive, Douglas Scott has been made aware from several members who have indicated that they might wish to sell if a buyer came along. In many cases these are extremely good businesses where there is no obvious family successor and the operator is possibly approaching retiral age.

If there are butchers out there considering expansion or individuals seeking a first step into their own businesses then they are encouraged to let Douglas know. He is not operating an estate agency but if he can quietly put interested buyers in touch with likely sellers then he will.

# Do You Know Your Duty To Manage Asbestos?

**On 21<sup>st</sup> May 2004 - Regulation 4 of the Control of Asbestos at Work Regulations 2002 came into force. If you own, manage, lease, occupy or maintain a building built before 1999 you should read on to ensure that you are not breaking the law and leaving yourself open to potentially large penalties.**

Regulation 4 introduces a duty to manage asbestos in non-domestic premises. This means anything from office blocks and schools to common areas in a block of flats.

## **Who Is The Dutyholder?**

This is the person responsible under a contract or a lease for the repair or maintenance of the premises, or if there is no such person, the person who controls the building. If there is more than one duty holder, this responsibility will be allocated according to the nature and extent of the maintenance/repair obligation owed by the relevant parties.

Look out and dust down your lease or maintenance contract to check what your duties are!

Owners, tenants, PFI companies, facilities management contractors, maintenance contractors, and refurbishment contractors could all be dutyholders. It does not matter that no work is currently contemplated.

The dutyholder will be required to:

Make a suitable and sufficient assessment of the premises to establish if asbestos is present. Initially look at the building plans. The HSE have stated that you are to presume materials contain asbestos unless there is strong evidence that they do not. Buildings constructed after 1999 should be free of all asbestos as it was banned in the UK.

If you can't categorically rule out asbestos on the premises, you must take reasonable steps to determine the location and condition of materials likely to contain asbestos. The level of survey required would vary depending on the age of the building or if there are no records of the materials used.

Make and keep an up to date record of the location and condition of the asbestos containing materials (ACM's) or presumed ACM's in the premises; (or record that the building does not contain any asbestos)

Assess the risk of the likelihood of anyone being exposed to fibres from these materials;

Prepare a plan setting out how the risks from the materials are to be managed;

Take the necessary steps to put the plan into action;

Review and monitor the plan periodically; and

Provide information on the location and condition of the materials to anyone who is liable to work on or disturb them, for example the emergency services.

The main purpose of the Regulations is to reduce the exposure to asbestos of workers and other members of the public. If your premises do contain asbestos, it does not automatically follow that removal will be required, although you do have to be aware that it is present and could be a potential danger.

If you are buying or leasing non-domestic premises make sure the owner provides you with an up to date assessment and asbestos register, because it will become your duty to maintain and review these. If you are about to enter into a refurb or maintenance contract make sure the contract clearly allocates the duties under Regulation 4.

And it is not only dutyholders who have responsibilities under the Regulations. Those who are about to carry out work to buildings which contain asbestos are not entitled to start work which is liable to expose their employees or members of the public to asbestos unless they have identified the type of asbestos involved and also carried out a risk assessment.

## Talking to Strangers



Tucked away in a corner of Angus in the small village of Newtyle is the business of James Pirie and Son. Jim Pirie started the business in 1960 with his son Alan joining him five years later. Still working 8 till 7 and sometimes even later Jim serves and chats to all his customers and has surely got to be Scotland's , if not the UK's, oldest working butcher.

It was 1933 when the 14 year old Jim Pirie left school to be an apprentice butcher at JH Paterson in Stanley, Perthshire. He was a conscript to the Royal Air Force being called up at the age of 21. After the war Jim was asked to help out at the Perth slaughterhouse he regularly cycled passed but the job he was requested to fill for 2 or 3 weeks ended up lasting ten years.

After briefly returning to Stanley for a few years Jim started out on his own from North Street in Newtyle moving to his current premises in 1964. The rest is a considerable piece of history too long for this chronicle!

Today the shop is successfully run by Jim's son Alan but father is always nearby to chat up the customers. Jim who celebrated his 85<sup>th</sup> birthday on 2<sup>nd</sup> June has no thoughts of retiring just yet saying: "I would never dream of slowing down, dry rot and woodworm would set in. I like to keep going and I enjoy continuing to have a hands on role in the shop."

The chat is one of the things that strikes you most about the shop. Being a small village of only 1000 inhabitants the Pories do know and call every local by name but the envious event of just about every ten minutes is the steady flow of folk through the door that they do not know.

*Nestling at the end of Church Street Piries is signposted by an A board on the main through road.*

*Below the shop premises with the family owned licensed grocers next door.*



*Below: Jim Pirie at work. His enthusiasm for the trade is an example to all.*

*His cheerful disposition is refreshing and fun - the customers obviously enjoy it.*





Jim, Alan and their two staff members are experts in making customers welcome. Jim just loves to tell his paying guests about his meat products and the walls of the shop display Gold, Silver and even Diamond awards in a way that some has likened to a recording studio. You get a cookery lesson too while Jim prepares your order.

Jim Pirie: "You have to be able to talk to the customers, it is a very important thing to talk to the customers even if you don't know them. Speak about the weather and if you don't agree then you just say it's not very good. You have got to thank them very much and tell them what you are selling. That's what brings them back."

At Piries they have always maintained their reputation for handling quality produce and customers come from far and wide to purchase from a wonderful array of meat products enhanced by a hand-picked delicatessen range and a selection of fresh fruit and vegetables. The Cartmel Village Shop Sticky Toffee Pudding and the freshly picked shining strawberries looked irresistible. The beef, lamb and pork come from Scotch Premier and St Andrews Wholesale Co. and the leaflet on the counter top tells you that the business makes no fewer than 35 different varieties of sausages and burgers.

The octogenarian described what drives the business forward with the ideals of a young buck: "We had to move and go for people's tastes. These are always changing and we moved to being innovative. That is what has kept going."

Is that what brings the customers in? "Well besides me, I cannot handle them all" joked Jim, "you have to work at it and you can't stand still. You can't sit back and leave it to the supermarkets. You must keep promoting the goods that you have. If you just have stewing steak and that, that's not people's habits now. When a man and woman are both working they need something quick and you have to cater for them."



"People say you'll not be busy in a country shop but they haven't a clue. We have no complaints, we are really terribly busy" added Jim.

Alan admits that the business is pushed to the limit given the small space they have. Lifting the top two meat awards in the Drambuie Scottish Food Awards in 1996 was the start on the road to 84 awards that the business now holds. Jim's goal is two awards from the forthcoming Make it with Meat Awards so that they can overtake his number of years.

"We have got one or two ideas up our sleeves" chipped in Alan.

For a Monday afternoon in July the counter was well stocked and the business had a constant flow of customers who were spending good money. Cars kept pulling up at the door and happy smiling faces left clutching Federation carriers full of Piries' wares.

And what of the future? Jim added: "I honestly feel that the trend is there. Customers are finding out it is far better coming to a traditional butcher. They tell us that what they buy from us tastes a lot better than what they buy from the supermarket."

The question was really what about the life of Jim Pirie, but for this gentleman, work is life.



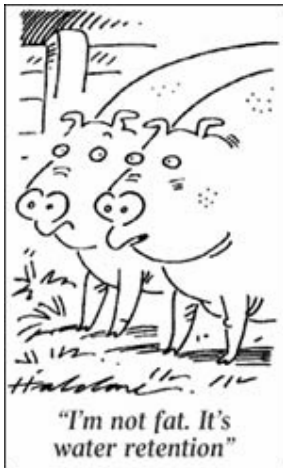
# Supermarket pork comes with a side order of added water

By Valerie Elliott, Consumer Editor *The Times*

16<sup>th</sup> July 2004

Supermarkets are padding out fresh pork with as much as 13 per cent of water in a consumer rip-off, the Trading Standards Institute said yesterday. The Food Standards Agency (FSA) is so concerned that consumers could be buying chops or loin steaks packed with water that it has called in supermarket and food industry chiefs to raise concerns.

Meat injected with water in an industrial process is often presented as fresh pork and features in premium-food ranges marketed with packaging and labels so discreet that people may not notice what they are buying.



Companies selling pork with added water include Tesco, in its premium Finest range, and the Co-op, in its premium Succulence range. Asda admits to the practice in one product, and added water has been found in Roach Foods Perfect Pork items on sale at Sainsbury's.

Adding water to meat poses no risk to human health, but items that look like raw meat can contain added glucose syrup and salt, which could be dangerous to diabetics.

The concern comes after last year's worries about frozen chicken pumped with water and beef or pork material. The European Commission has ordered tough new labelling rules to alert consumers.

The Trading Standards Institute says that water is increasingly added to raw pork on sale in supermarkets. It is not commonly found in meat in

butchers' shops.

A survey of pork products by Shropshire trading standards officers found raw meat with added water sold alongside genuine pork.

Some products with added water contained only 87 per cent meat and consumers had to pay more for it — on average pork loin steaks cost £6.92 a kilogram while loin steaks with added water were £7.30.

David Walker, a spokesman for the institute, said last night: "This could be the thin end of a very large wedge. Once individual companies adopt a marketing practice of this sort, it very quickly spreads. Consumers can anticipate more and more adulterated products with less and less meat unless something is done very quickly."

The institute wants "added water" labels to be in the same size lettering as the description of the meat, and meat with added water sold in a specific section, not alongside raw fresh meat.

"It is totally unacceptable for people to be duped into paying for water instead of meat. These products must be clearly labelled so people know what they are getting for their money," a spokeswoman said. Companies are obliged by law to indicate the meat content of products, but often the details are obscure on packaging.

Sue Davies, principal policy adviser at the Consumers' Association, said: "It is outrageous that consumers are being duped into buying fresh meat with water added to it and then asked to pay more for the privilege."

Industry figures owned up to the practice last night but said that the water was to improve the taste.

The British Retail Consortium agreed with the need to label correctly meat with added water but denounced the institution's demands as "regulatory creep".

In a statement it said: "The law on water in pork is quite clear — it prevents it from being described as 'fresh pork.' So long as products are correctly labelled we do not believe choice should be artificially restricted."

The organisation added that consumer concerns over fatty meat had led to the breeding of leaner pigs which produced pork that could be dry when overcooked. Water was added to improve the quality.

Mick Sloyan, of the British Pig Executive, which represents pork producers, said he did not think consumers needed to buy pork with added water if they knew how to cook it properly.

## **Supermarkets criticised over water in fresh pork**

Felicity Lawrence, consumer affairs correspondent *The Guardian*

16 July 2004

It is one of the oldest adulteration tricks in the book - selling water instead of meat. And now a survey has found that the practice has spread to fresh pork sold in the big supermarkets.

Raw meat injected with water and additives to retain the moisture is being sold alongside ordinary fresh meat by Britain's leading chains, an investigation by Shropshire trading standards has discovered. Unless shoppers read the small print, they have no idea what they are buying.

The Trading Standards Institute is pressing the Food Standards Agency to ensure such meat is clearly labelled as containing added water and is sold separately from other fresh meat on shelves that are also clearly labelled.

"The practice of adding water to ham and chicken products is already commonplace; but, until now, at least consumers could be sure that raw meat was genuine," said David Walker, a spokesman for TSI, the professional body for standards officers.

Tesco, the market leader, seems to have been ahead of the game. Buy two of its "Finest" fresh pork chops, "specially selected from Norfolk and Suffolk farms, reared outdoors and matured longer for added flavour and extra tenderness", and you could be forgiven for thinking you were getting the purest of meat. In fact the fresh chops are 89% pork - the rest is added water, dried glucose syrup, polyphosphates to hold the water in, preservative and "partially deodorised rosemary extract".

This watered down pork costs £6.99 a kilo, almost double the price of unadulterated meat from an independent butcher.

The Guardian has learned that the practice has been going on for at least three years. Tesco was caught as long ago as January 2002 selling "Tesco tender select pork leg" without declaring added water, glucose syrup and salt on the outer label. It was quietly prosecuted and fined £2,800 in 2003, a dent perhaps not noticed in its profits as they nudge the £2bn a year mark. Four further offences of selling mislabelled pork escalopes, pork stir fry, pork roasting joint and pork medallions were taken into account.

Supermarkets do now declare the added water and glucose syrup in their fresh pork on the outer label - but only in small print. This brings it within the law, but leaves most shoppers confused, according to TSI.

The Co-op, Sainsbury's, and Asda are selling similarly watered-down fresh pork. Asda's fresh pork loin steaks "basted with garlic butter and added water" are only 74% pork, having a knob of butter on top and water with polyphosphates injected into the meat. At the Co-op you can buy boneless pork legs, pork chops, and even "premium" pork loin steaks that are 89% pork and 5% added water, with glucose syrup for good measure. Sainsbury's sells Roach Farms Perfect Pork which is 87% pork. It does not add water to its own brand fresh meat.

The TSI is concerned that more and more products will be adulterated unless action is taken very quickly. "The industry has crossed a line. Once individual companies adopt a marketing practice of this sort, it spreads very quickly. The potential for malpractice and fraud is also enormous," Mr Walker said.

The Food Standards Agency - the government's independent safety watchdog - has known about the practice since February. While it agrees that "it is completely unacceptable for consumers to be paying for water instead of meat", it has decided that a ban is not appropriate because the meat is not unsafe. The agency is instead negotiating with industry for much more prominent labelling.

Tesco confirmed it had been injecting its "Finest" pork for about three years. "The water isn't injected to add weight or dupe customers. It is added to improve eating quality," a spokesman, Steve Gracey, said. As pork has been bred to be leaner, it has become "more unpalatable", he said. In blind tastings most people preferred it, although it is not clear what they were offered as an alternative. "I am not aware of any other method of improving eating quality," he added.

Asda blamed customers' poor cooking skills. "Without the water, the pork would just end up dried out," a spokesman suggested. The Co-op said it would reconsider its policy.

## Help offered from Turkey

My husband Selim (Ogan) is 28 and has been working in the family butchers since 1999 after he finished his national service over here. His older brother owned a small shop from 1998 until 2000 and now has a larger butcher shop in the town centre of Marmaris which is a tourist resort so has English speaking customers as well.



The butchers is a very busy shop supplying over 100 restaurants and hotels. We are hoping to come to Scotland from November until April and have possibilities of staying in either Edinburgh or Glasgow I have family in both cities so have no preference.

Selim's English is very good and the only thing that may cause a problem would be pork, he is more than willing to learn how to cut it but right now he has no knowledge of pork.

Jennifer Erskine

Any members interested should contact Bruce or Douglas on 01738 637472

## Help for Perth & Kinross Members

Perth & Kinross Council in association with SFMTA will be hosting a meeting and workshop for butchers and bakers within their local authority area to assist businesses comply with the Meat Product Regulations. Look out for notification of the meeting which will be held in mid September.



## BPEX Calls for Clearer Definition of Pork Fillets

Throughout the retail and foodservice sectors confusion exists surrounding the pork fillet, according to the British Pig Executive (BPEX). Inconsistently named, the pork fillet has been referred to as: loin, underbelly, tenderloin and even goujons, terms which are frequently used to describe other cuts. In fact pork fillet is equivalent to beef fillet, and is located on the hind loin of the carcass.

Keith Fisher, butchery and product development manager for the MLC, said: "Pork fillet presents a whole host of opportunities as it is very tender, versatile, lean and offers great value for money. However it tends to be under-used because it is not clearly defined as a cut, and it has therefore failed to fulfil its huge potential in the marketplace. In order to maximise the use of this cut, it is important to be clear and consistent about its name and the way in which it can be used.

"When the carcass is trimmed correctly pork fillets can be made into special cuts such as steak, medallions, cubes, stir-fry strips, or even a mini-roast – which is ideal for people who don't want to cook an entire roast.

"This succulent cut of meat is also an excellent carrier for a wide selection of flavours. Since there is little fat on the pork fillet and hence no caramelisation produced during cooking, butchers can add value to it by pre-preparing the fillets in marinades and seasonings.

"Not only that, but there are endless ways to cook pork fillets. Butchers should encourage their customers to try them for barbecuing, curries and pies to name a few."

## Now let's see how you do it

Regular attenders at the Federation Regional meetings will recognise Danny Upson from Lucas Ingredients. Danny worked with the MLC before taking the job to promote Lucas Ingredients to butchers.



He has been the man behind the many helpful inserts from Lucas that have gone into previous Newsletters but now he is leaving them to open his own shop in Silsden in West Yorkshire. The shop which requires an injection of enthusiasm currently trades as Sharp and Bourmont but as of 24<sup>th</sup> August the new black and silver signage will say "Danny the Silsden Butcher".

He plans to link up with local suppliers selling Yorkshire Aberdeen Angus Beef, Swaledale Lamb and local pork. He will cure his own bacon, fully support Lucas sausages, make pies and a range of ready meals.

The premises which have traded as a butchers for over 60 years are in a Yorkshire stone terraced parade of shops. Silsden has a population of 10,000 most of whom commute to work in Leeds and Bradford. There are three other butchers shops in the town.

Everyone in Scotland wishes Danny every success in his new venture.

# Lamb chop op snares illegal offal market

8 July 2004

In a dawn raid, Westminster LBC has broken up an unauthorised street market which was supplying meat products to the Chinese and Vietnamese communities all over London. The raid netted 1.5 tonnes of illegal meat.

Operation Lamb Chop was carried out in Newport Place in Soho's Chinatown. It involved eight Westminster EHPs, five police officers and four officers from the council's 24-hour operation team, which investigates illegal street trading.

Richard Block, assistant operations manager, who co-ordinated and led the operation, explained that EHPs had carried out a two-month surveillance on the illegal market, using CCTV cameras. The raid was directed from the council's CCTV control centre.

Up to 10 vans had been present in Newport Place early in the mornings, buying and selling meat and causing noise nuisance, which had led to complaints to the council from local residents.

Mr Block explained: "Using CCTV was useful because we were able to monitor vehicle movements before the raid. We knew the businesses involved and we were able to identify and trace the registration numbers."

On the day of the raid, three vans were selling meat. One, owned by Quick Products of Wigan, contained products with misleading or absent health marks, indicating that they had not been cut and packed in premises licensed by the Meat Hygiene Service.

A 1.5 tonne haul from the van included pigs' uteruses, fat end and stomachs, bags of pig fat and bovine tripe. It was seized and successfully condemned under Section 9 of the Food Safety Act using the enhanced enforcement powers.

Mr Block said: "It is very important to be able to trace offal and animal by-products because they could have been removed from a diseased animal and, without health marking, it is impossible to determine where the meat has come from."

Raids connected with the unauthorised

traders were carried out in seven London boroughs and a quantity of meat was seized from a Vietnamese supermarket in Lewisham.

Mr Block said that he worked throughout the investigation with the south-west London representative of the Food Standards Agency's illegal meat taskforce. He was considering putting in a claim to the FSA's fighting fund. Further operations were planned against Westminster's illegal trade.

The premises of two Wigan-based businessmen, Albert Quek and John Higgins, trading as Quick Products, were examined by Wigan MDC EHPs on the day of raid and found to be of a reasonable standard. Mr Higgins said that he had been led to believe that he did not need a licence to cut and repackage the animal by-products but admitted that "wrong numbers" had been used on labels.

Mr Block said that, since the raid, no more vans have been seen buying or selling meat in Newport Place.

Audrey Lewis, Westminster LBC community protection cabinet member, said: "Operation Lamb Chop was an excellent example of proactive work from the council's food team. This will send a loud warning message to those planning on trading in illegal meat in Westminster, that their activities will not be tolerated."

**The Inland Revenue has intelligence networks to discover the proceeds of crime and can recover up to six years of unpaid taxes as well as adding penalties of up to 100 per cent on the tax due.**

**The Inland Revenue is restricted by statute from sharing information but is encouraging local authorities to provide its compliance unit with information on meat crimes.**

## **Sir John Krebs, Food Standards Agency Chair, to stand down**

15<sup>th</sup> July 2004

The Chair of the Food Standards Agency (FSA), Sir John Krebs, informed the Agency's Board of his resignation at its meeting yesterday. This followed the announcement by Jesus College Oxford that he will take up the post of Principal in October 2005. Sir John will remain as FSA Chair until April 2005.

Commenting on Sir John's resignation, the Prime Minister, the Rt. Hon Tony Blair, said: 'I would like to pay tribute to John Krebs. He established the Food Standards Agency in the wake of the food crises that dogged this country through the 1990s.

'He has been robust in ensuring that the Agency bases its advice on sound science and in ensuring that it promotes the interests of consumers.

'The FSA has balanced the issues of risk and proportionality carefully and has done so transparently.

'As a result trust and public confidence in food safety has increased in the UK. The FSA is seen throughout the world as a model of openness and independence in managing food safety - that is a very significant legacy.'

Sir John Krebs was first appointed as Chair of the newly-created FSA on 24 January 2000, for an initial term of four years and was re-appointed for a further term in January 2004.

Sir John is an internationally renowned scientist. He holds a Royal Society Research Professorship in the Department of Zoology, Oxford University, where he is also a Fellow of Pembroke College.

## **Canada/USA announce new BSE safeguards**

13 July 2004

Canada and the US have both announced new safeguards against the spread of BSE, or mad cow disease, in the last few days.

The US Department of Agriculture said the Food and Drug Administration has banned the use of certain cattle-derived materials from human food, including dietary supplements, and cosmetics. This includes specified risk material, such as the brain, skull, eyes and spinal cord of cattle aged 30 months or older, which is thought to carry concentrations of the infectious agent for BSE, material from non-ambulatory cattle, the small intestine of all cattle, material from cattle not inspected and passed for human consumption, and mechanically separated beef.

Consumption of products contaminated with the infectious agent that causes BSE in cattle is believed to be the likely cause of the

human form of the disease, variant Creutzfeldt-Jakob Disease.

The USDA also said the FDA had reached a preliminary conclusion that it should propose to remove specified risk material from all animal feed and is working on a proposal to accomplish this goal.

Meanwhile, the government of Canada has announced it will introduce new animal feed restrictions to further strengthen Canada's safeguards against bovine spongiform encephalopathy (BSE).

The government said it intends to require the removal of bovine specified risk material from the animal feed chain.



# LOOK TO THE FUTURE

## Meat Management Course:

### **SUBSIDISED DEVELOPMENT PROGRAMME FOR EMPLOYEES WHO HAVE BEEN AWARDED THE FEDERATION DIPLOMA**

Due to the success of the recent courses held in both East Kilbride and Perth, Scottish Meat Training is at present offering places on this sought after course.

**Do you have employees who hold the Federation Diploma?  
If so this offer is designed for them.**

Within the independent butcher sector of the Scottish meat industry training has always played an important part, but this seems to stop when a young person achieves the Federation Diploma. This is a pity because many of these young people want to continue with their training and "Continuous Personal Development" has a big focus with the various government authorities.

Within the Federation we felt it was important to meet the needs of those who wished to continue their learning post-graduate Diploma and we have identified a programme which will be specially tailored for them.

**The programme will consist of four learning units; these are pitched at lower management level and are designed to help people in the industry take a level of responsibility. The units are:**

**Unit 1 - People –**

Leadership and Discipline Procedures

**Unit 2 - Communication –**

Examining personality, attitudes, knowledge and skills, motivation

**Unit 3 - Roles and Responsibilities of a manager**

Understanding the Meat Industry

**Unit 4 - Quality,**

Customer Expectations and Standards, Interviewing and Selecting, Instructing, Training and Coaching

Each unit will be delivered as a one day group learning course and we will hold courses in locations that are the most convenient for all those wishing to attend the course. We are planning to hold the courses on Wednesdays. A professional tutor, with a wide background in retail management, will deliver the course which is offered at a total price of only **£60**.

**Anyone requiring more information about the above course**

**please call Lynn or Elaine on 01738 637785**

# SCOTTISH FOOD FORTNIGHT

## 18<sup>th</sup> September – 3<sup>rd</sup> October 2003

Scottish food and drink is some of the best in the world. We are world renowned for our meat, fish, dairy products and, obviously, whisky, to name but a few, and yet we have some of the worst health statistics in Europe.

Scottish Food Fortnight, funded by the Scottish Countryside Alliance Educational Trust and organized by the Scottish Countryside Alliance (SCA), is one way of raising awareness of the feast of healthy, tasty food that Scotland grows while also boosting the rural economies that produce them.

Running from 18<sup>th</sup> September to the 3<sup>rd</sup> of October 2003, Scottish Food Fortnight is a national campaign of local events, where as many producers, retailers, restaurateurs and hoteliers as possible get involved to promote the Scottish produce that they either sell or make. In this way we raise awareness of the quality and variety of the food on offer to the Scottish public and hopefully change habits for a lifetime.

The motivation behind Scottish Food Fortnight is three-fold.

Firstly, by encouraging consumers to eat Scottish produce we support our local retailers, and revitalise the local economies that surround them. Secondly we bring the benefits of fresh, high quality produce to more people. By showing the public that Scottish produce is available on their own doorstep, we help to educate the public that eating fresh food is not difficult, nor is it expensive. It is, in fact, easily accessible....AND FUN! And thirdly, we also reduce food miles by strengthening local food networks and creating the shortest chain between producer and consumer. This is all good for the environment, good for the food and good for the consumer who knows exactly where their food has come from.

Scottish Food Fortnight was held for the first time in 2003 and was a great success with around 100 different regional events taking place over the fortnight. The results from Scottish Food Fortnight 2003 showed that 52% of those participating in Scottish Food Fortnight experienced increased sales of their produce, and 100% of those who changed suppliers for that period kept on their new suppliers.

This year the SCA hopes that Scottish Food Fortnight will be able to build on the success of 2003 in order to bring the benefits of buying local to even more consumers and producers. Therefore we are encouraging more shops, restaurants, producers and communities to get involved by running promotions of local food, tastings, local events and festivals.

Announcing the fortnight, Tony Andrews, Chief Executive of the SCA said:

“Through Scottish Food Fortnight, we are aiming to bring the enjoyment of eating high quality, nutritious food to as many people as possible. We have such an abundance of diverse, delicious food in this country that the reputation of our cuisine should be on the same level as France and Italy. By taking part in Scottish Food Fortnight, we can all do our bit to support our local producers and retailers and ensure that Scotland is a gastronomic paradise for years to come.”

For further details and ideas on how to participate in Scottish Food Fortnight please get in touch with Jo Papworth at Scottish Food Fortnight on 0131 335 0200 or [info@scottishfoodfortnight.co.uk](mailto:info@scottishfoodfortnight.co.uk) or visit the website on [www.scottishfoodfortnight.co.uk](http://www.scottishfoodfortnight.co.uk)

## GIVE YOUR WORKPLACE HEALTH A BOOST



Safe and Healthy Working is a **free and confidential** service offering all Scottish SMEs and their workers equal access to high-quality information, advice and support from professionals on Occupational Health and Safety issues.

There's a free Safe and Healthy Working national advice line - 0800 019 2211 - providing confidential advice and guidance to employers, employees and individuals. Where appropriate, a free and confidential workplace visit can be arranged and carried out by one of the service's specialist local advisers who are based throughout Scotland.

Help is available on all sorts of health and safety issues including workplace regulations, hazardous substances, stress, bullying and harassment, risk assessment, display screen equipment regulations and lone working.

**Every working environment has different health and safety issues. For example, hairdressers face specific risks associated with chemicals in hair products that can cause skin problems.**

**In an office environment, chairs and desks must be at the right height and ergonomically suited to the employee to avoid stress on the body and repetitive strain injuries. The requirements of these environments are completely different but are viewed as no less important by Safe and Healthy Working advisers who have a wealth of knowledge across a wide variety of industries.**



In the meat trade, manual handling is just one area where care must be taken to reduce the risk of injury. Noise from powered saws, blast-freezers or packing machines is another consideration. During a workplace visit, our local advisers help assess potential health and safety risks such as these and produce a straightforward report on their findings.

This will prioritise actions that are needed to help you comply with current legislation, areas where current procedures could be improved and it offers practical solutions to help you put things right. They will then do a follow-up visit to discuss the report and to see if there are other ways that Safe and Healthy Working can help.

There is one thing we can all be sure of. As an employer or employee, a safe and healthy work environment contributes enormously to productivity and piece of mind, so why take risks when you don't have to?

For more information on Safe and Healthy Working and to get in touch with your local adviser, visit our website <http://www.hebs.com/safeandhealthyworking/> or pick up the phone to our free phone advice line on

**0800 019 2211**

## Best Practice Visits: Get away on business

SFMTA has arranged opportunities for you to get away on business this September and October. We don't mind if you extend your break to do some sightseeing and golfing. The flights will require to be booked by you directly, the longer you wait the dearer they become.

### Northern Ireland

14<sup>th</sup>, 15<sup>th</sup> September

On 14<sup>th</sup> and 15<sup>th</sup> September we are offering a Best Practice visit to Northern Ireland. We would expect to visit four of the best butchers businesses in the North each day. Flights are possible into Belfast International which would allow members to go for one day or both days of the trip if they so wished.

Cost of a one day excursion is currently £26 return flying Easyjet from Edinburgh or Glasgow. Those doing the two days would stay at the Hotel and Country Club, Templepatrick. (only 5 miles from the airport with a championship golf course!) Cost of overnight accommodation is £45 based on two persons sharing. Only other expense will be cost of shared minibus and what you eat and drink!

### Galway

28<sup>th</sup>, 29<sup>th</sup> September

On Tuesday 28<sup>th</sup> and Wednesday 29<sup>th</sup> September SFMTA has arranged a visit to two butchers shops in Galway City, one in Oughterard and one in Moycullen. The city shops are in shopping malls and includes a visit to Ireland's Retailer of the Year, Martin Divilly. The shop in Moycullen is a very special village shop and the Oughterard shop is a traditional butchers making a great many speciality foods with own smoking and curing.

Flights direct from Edinburgh to Galway currently offered at £86 return on [www.aerarann.ie](http://www.aerarann.ie)

Accommodation at Jurys Inn in Galway is offered at £85 per room based on two sharing, £80 single.

### Nuremberg

NOW MARCH 2005

Raps UK invite SFMTA members to join them for a demonstration and presentation at their factory and visits to butchers shops in Germany. Flights from Edinburgh to Nuremberg via Amsterdam cost in the region of £250 and accommodation has still to be costed.

Raps will cover the cost of transfer from the airport and transport to visit shops.

If you are interested and would like further information on any of the above please register your interest with Douglas or Bruce Tel 01738 637472