

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(1), 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](#)(2) and as further amended by Council Directive [97/76/EC](#)(3).

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

(2) O.J. No. L 57, 2.3.92, p.1.

(3) O.J. No. L 10, 16.1.98, p.25.