## RESERVED DESCRIPTIONS


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 named type of cured meat is prepared at least equal to the minimum required meat content for that food.
3. Where any
of the names
"burger",
"economy burger"

4. Chopped $75 \% \quad 62 \% \quad$ No additional
$\mathbf{X}$, there being inserted in place
2. Economy $50 \%$
Burger-whether or not "burger" forms part of another word.
3. Hamburger- 6 whether Not applicable $62 \%$
or not forming
part of another
word.
$41 \% \quad 47 \%$
Burger-whether


## Luncheon X,

there being
inserted in place
of " $X$ " the name
of a type of meat
or cured meat

## 7. Meat pie <br> Meat <br> pudding

The name
"pie" or
"pudding"
qualified by
the name
of a type
of meat
or cured
meat unless

1. Where the name "Melton Mowbray pie" is used, the meat used in the preparation of the food must be meat from pigs only.

Status: This is the original version (as it was originally made).

| Column 1 <br> Name of Food | Meat or Cured Meat Content Requirements |  |  | Column 3 <br> Additional <br> Requirements |
| :---: | :---: | :---: | :---: | :---: |
| qualified also by the name of a food other than meat or cured meat |  |  |  |  |
| Melton <br> Mowbray pie Game pie |  |  |  |  |
| Based on the weight of the ingredients when the food is uncooked | 12.5\% | 12.5\% | 12.5\% |  |
| But if the food weighs- not more than 200 g . and not less than 100 g . | 11\% | 11\% | 11\% |  |
| less than 100 g . | 10\% | 10\% | 10\% |  |
| 8. Scottish pie or Scotch pie |  |  |  | No additional requirement |
| Based on the weight of the ingredients when the food is uncooked | 10\% | 10\% | 10\% |  |
| 9. The name "pie" |  |  |  | No additional requirement |
| orpuddingqualified <br> 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- |  |  |  |  |
| Where the former (meat-related) qualification | 7\% | 7\% | 7\% |  |


| Column 1 <br> Name of Food | Column 2 |  |  | Column 3 <br> Additional |
| :---: | :---: | :---: | :---: | :---: |
| precedes the latter |  |  |  |  |
| 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 |  |  |  |  |
| 10. Pasty or Pastie <br> Bridie Sausage roll |  |  |  | No additional requirement |
| Based on the weight of the ingredients when the food is uncooked | 6\% | 6\% | 6\% |  |
| 11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausag 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 |  |
| In all other cases | 32\% | 26\% | 30\% |  |

Note :The meat or cured meat content requirements specified in this Schedule are calculated by weight. In relation to items 1 to 6 and 11 they are based, subject to regulation 4(2)(a)(ii), on the weight of the food concerned as it is labelled or, as the case may be, advertised.

