## SCHEDULE 2

Regulation 4(1) and (2)

## RESERVED DESCRIPTIONS

	RES	ERVED DESCRIPT	ΓIONS	
Column 1 Name of Food	Column 2 Meat or Cured Meat Content Requirements  The food shall contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:			Column 3 Additional Requirements
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat	
1. Burger—whor not forming part of another word, but excluding any name falling within items 2 or 3 of this Schedule.		55%	62%	1. Where the name "hamburger" is used, the meat used in the preparation of the food must be beef, pork or a mixture of both.  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

**3.** Where any of the names "burger", "economy burger"

content for that

food.

Column 1	Column 2			Column 3
Name of Food		eat Content Require	ements	Additional Requirements
				or "hamburger" is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food.
				4. Where any of the names "burger", "economy burger" or "hamburger" are used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements shall apply only to the meat mixture, as if the meat mixture were the meat product in the labelling or advertising of which the name was used as the name of the food.
2. Economy Burger—whether or not "burger" forms part of another word.	50%	41%	47%	
3. Hamburger- or not forming part of another word.	<del>-6</del> Whether	Not applicable	62%	
4. Chopped X, there being inserted in place	75%	62%	70%	No additional requirement

Column 1	Column 2			Column 3
Name of Food	Meat or Cured Meat Content Requirements			Additional Requirements
of "X" the name "meat" or "cured meat" or the name of a type of meat or cured meat, whether or not there is also included the name of a type of meat				·
5. Corned X, there being inserted in place of "X" the name "meat" or the name of a type of meat, unless qualified by words which include the name of a food other than meat	120%	120%	120%	1. The food shall consist wholly of meat that has been corned.  2. Where the name of the food includes the name of a type of meat, the meat used in the preparation of the food shall be wholly of the named type.  3. The total fat content of the food shall not exceed 15%.
6. Luncheon meat	67%	55%	62%	No additional requirement
Luncheon X, there being inserted in place of "X" the name of a type of meat or cured meat  7. Meat pie Meat 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.
meat uniess		3		

Column 1	Column 2		Column 3	
Name of Food	Meat or Cured Meat Content Requirements			Additional Requirements
qualified also by the name of a food other than meat or cured meat				-
Melton 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" or pudding qualified 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	ed			No additional requirement
cured meat—				
Where the former (meat-related) qualification	7%	7%	7%	

Name of Food Meat or Cured Meat Content Requirements  Precedes the latter  Where the 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6%	Column 1	Column 2			Column 3
latter  Where the 6% 6% 6% 6% 6% latter (non-meat-related) qualification precedes the former  Based on the weight of the ingredients when the food is uncooked  10. Pasty or Pastie  Bridie Sausage roll  Based on the 6% 6% 6% 6% equirement  Bridie Sausage roll  Based on the weight of the ingredients when the food is uncooked  11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausage meat.  Where the name 42% Not applicable Not applicable is qualified by the name "pork" but not by the name of any other type of meat	Name of Food				
latter (non-meat-related) qualification precedes the former  Based on the weight of the ingredients when the food is uncooked  10. Pasty or Pastie Bridie Sausage roll  Based on the weight of the ingredients when the food is uncooked  11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausage meat.  Where the name is qualified by the name "pork" but not by the name of any other type of meat  No additional requirement  Not applicable Not applicable					
weight of the ingredients when the food is uncooked  10. Pasty or Pastie Bridie Sausage roll  Based on the 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6%	latter (non- meat-related) qualification precedes the	6%	6%	6%	
Pastie Bridie Sausage roll  Based on the 6% weight of the ingredients when the food is uncooked  11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausage meat.  Where the name 42% is qualified by the name "pork" but not by the name of any other type of meat  requirement  No additional requirement  Not applicable Not applicable	weight of the ingredients when the food is				
weight of the ingredients when the food is uncooked  11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausage meat.  Where the name 42% Not applicable is qualified by the name "pork" but not by the name of any other type of meat	Pastie Bridie Sausage				
(excluding the requirement name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausage meat.  Where the name 42% Not applicable is qualified by the name "pork" but not by the name of any other type of meat	weight of the ingredients when the food is	6%	6%	6%	
is qualified by the name "pork" but not by the name of any other type of meat	(excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolataorsausag	ge			
In all other cases 32% 26% 30%	is qualified by the name "pork" but not by the name of any other type	42%	Not applicable	Not applicable	
	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.