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## Who's watching the watcher?

*Communications regulator Ofcom watches TV and other media, on our behalf, to maintain standards. Children's Food Bill campaign officer Richard Watts has been watching Ofcom's performance, and found it wanting.*

Ofcom was asked by the Government in December 2003 to look at options to restrict junk food advertising aimed at children. In March 2006, a mere two-and-a-half years later, Ofcom finally published its consultation document. It was not worth the wait.

Ofcom set out a number of different options to restrict junk food TV advertising aimed at children, all of which are very weak. It also initially ruled-out the option, called for by health and consumer groups, of protecting children from junk food adverts before the 9pm watershed. In doing so Ofcom put the commercial interests of industry above the interests of children's health.

Ending junk food adverts before the 9pm watershed will improve health so much that even a conservative estimate puts the resulting savings at up to almost a billion pounds a year. And this figure does not include the wider social benefits (which are more difficult to measure) to young people of not becoming obese – less bullying, better job prospects and so on.

### ✦ A balanced approach?

A freedom of information request submitted to Ofcom by Sustain has gone some way to explain why this happened. Ofcom seems to be umbilically linked to industry. While it was drawing up its proposals it met with industry groups 117 times, compared to only 18 meetings with health, food and consumer groups.

The disappointment with Ofcom is such that even government agencies such as the Food Standards Agency, the Children's Commissioner and the School Food Trust have publicly criticised Ofcom. This is a very welcome departure into public campaigning for the FSA, which has previously limited its work largely to providing scientific information. We hope it continues.

### ✦ Winning the media battle

The Children's Food Bill coalition has helped lead the campaign to expose Ofcom's pusillanimity. Our 'side' won the media battle early to define Ofcom's announcement as too weak, and this perception has continued to build over time. Along with the National Federation of Women's Institutes, the CFB



coalition produced 5,000 postcards (pictured) that were sent to Ofcom and MPs by supporters asking them to end junk food adverts before 9pm. Hundreds of our supporters have also emailed Ofcom through our website asking them to be tougher. Along with the British Heart Foundation we organised a Parliamentary briefing in June for MPs and Peers, and over 100 MPs have signed an EDM criticising Ofcom, put down by Mary Creagh MP on our behalf. We also tabled a motion in the Scottish Parliament.

Particular thanks are due to the National Heart Forum whose legal action against Ofcom won significant concessions, including the important recognition that restricting junk food ads before 9pm was "an option that stakeholders were welcome to express views on".

At the end of June, the Children's Food Bill coalition submitted an 18-page consultation response to Ofcom setting out, in detail, the reasons why we should restrict junk food adverts before 9pm.

✦ **For more details contact Richard Watts on 020 7837 1228 or richard@sustainweb.org.**

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# Sustain Members

## NEWS

### MEMBERS

#### Events & publications

THE FOOD Ethics Council has made publicly available a minority report by one member of an official expert committee that looked into the **safety of hormones in beef**. The minority report highlights additional evidence on potential cancer risks left out of a Veterinary Products Committee (VPC) review of *Risks Associated with the Use of Hormonal Substances in Food-producing Animals*. The Food Ethics Council agreed to make the minority report available through its website after the VPC broke with accepted good practice by opting not to publish the dissenting view. See [www.foodethicscouncil.org](http://www.foodethicscouncil.org).

PESTICIDE ACTION Network (PAN) United Kingdom held an **exchange visit for a group of farmers from Senegal in July**. The visit was intended to raise awareness among European NGOs, food sector companies and the public of the impact of European pesticide residue and market requirements on the livelihoods of African small-scale farmers growing horticulture crops for export and local markets. For more information contact: Stephanie Williamson. Tel 0207 065 0916. Email: [stephanie.williamson@pan-uk.org](mailto:stephanie.williamson@pan-uk.org).

THE NATIONAL Consumer Council (NCC) in partnership with Staffordshire County Council (and supported by the FSA) has produced a new tool that uses information local councils already have to **identify areas where people have difficulty obtaining affordable and healthy food**. The *Food Access Radar Toolkit* should enable local councils to identify problem areas and take action without having to do the initial consultations, and is available at: [www.ncc.org.uk/foodaccessradar/clickpage.pdf](http://www.ncc.org.uk/foodaccessradar/clickpage.pdf).

COMMON GROUND has produced a new booklet *Markets and Market Places*. The booklet celebrates markets as a focus for local distinctiveness, good fresh food, social vibrancy and commercial diversity. It wants to see the **revival of markets as the impetus for a revolution in fruit and vegetable production** from the land

surrounding our villages, towns and cities. The booklet can be ordered or downloaded from [www.commonground.org.uk](http://www.commonground.org.uk).

Common Ground has also published a **new book, *England in Particular, about the extraordinary richness of our everyday surroundings***. Organised as an A-Z of essays, the book covers history, geography, ecology, archaeology, buildings, customs, foods, and legends. Available from Amazon and others.

THE SOIL Association has published a report, *Organic Works, the first UK-wide study of employment on organic farms*. The report demonstrates that organic farming is helping to reverse the decline in the UK's agricultural workforce, which has fallen by 80% in the last 50 years. The research shows that organic farms in the UK provide more jobs per farm than non-organic agriculture. As well as examining the role of organic farmers in business innovation, the report also reveals that organic farmers tend to be younger, more optimistic about the future of farming and more entrepreneurial than their non-organic counterparts. For more information see [www.soilassociation.org](http://www.soilassociation.org).

The Soil Association has published its **annual report on the state of the global, European and UK organic market**. The UK market increased by 30%, a three-fold rise on the previous year to total almost £1.6 billion in sales. The numbers and range of people buying organic food have also risen, with two out of three consumers now knowingly buying organic food and over half of people in the most disadvantaged social groups (C2, D and E) now buying organic food and drink. For more information see [www.soilassociation.org](http://www.soilassociation.org).

A REPORT published by the Campaign to Protect Rural England (CPRE) and the Plunkett Foundation looking at an area of towns and villages in East Suffolk reveals that **local foods are flourishing and growing since a planned superstore was**

**turned down**. The survey found:

- ❖ The number of local and regional food suppliers in the area had risen from 300 to 370 with a wider range of local products being sold
  - ❖ The overall number of shops had stayed constant at 81
  - ❖ The local market towns had retained their butchers, bakers, fish shops and fresh vegetable outlets
  - ❖ Numbers of farm shops and farmers' markets had grown.
- Copies of *The Real Choice: How Local Foods can Survive the Supermarket Onslaught* are available, price £5.00 from CPRE Publications. Tel: 020 7981 2866. Email: [Publications@cpre.org.uk](mailto:Publications@cpre.org.uk).

THE CAROLINE Walker Trust has produced an updated version of the publication *Eating Well for Under 5s in Child Care – Nutritional and Practical Guidelines*. The second edition costs £20 and sets out **new evidence for the importance of eating well for under 5s** and provides a more detailed and updated rationale for nutrient based standards for this sector. Training materials are also available. For more information see [www.cwt.org](http://www.cwt.org).

THE NATIONAL Heart Forum (NHF) has persuaded Ofcom to include **the option of a 9pm watershed for all junk food advertising** in its consultation. Ofcom originally left out this option from the consultation, which it still maintains would have a "disproportionate" burden on broadcasters. However, following NHF's threat of a judicial review, Ofcom has agreed to send to all interested organisations and individuals the supplemental consultation document setting out the costs and benefits of a 9pm watershed for junk food advertising. See [www.heartforum.org.uk](http://www.heartforum.org.uk).

The NHF has made available a **toolkit on tackling obesity**. *Lightening the Load: Tackling Overweight and Obesity* is now available as a free download on the website at [www.heartforum.org.uk/Publications\\_NHFreports\\_Overweightandobesitytool.aspx](http://www.heartforum.org.uk/Publications_NHFreports_Overweightandobesitytool.aspx). The toolkit has been designed to provide a starting point for developing a local strategy to

tackle overweight and obesity. It is intended to help local multi-agency teams – including public health, health promotion and primary care professionals, and strategic planners in both the NHS and local government in England – to develop and implement strategies and action plans to halt the year-on-year rise of overweight and obesity through prevention and management.

THE PERMACULTURE Association (Britain) is **looking for at least three people with experience in permaculture to join the Council of Management** and become trustees. The work is carried out over four weekend meetings a year, with monthly one hour teleconferences to keep up to date, and they make extensive use of email for communication. To find out more see the website at <http://permaculture.org.uk>. The Permaculture Convergence 2006 is being held from September 1-3 2006 and further details on this are also available on the website.

A NEW Trading Standards Institute (TSI) survey of foods that children love to eat highlights **huge variations in the amounts of fat and salt** they contain. TSI – which carried out the survey in conjunction with the trading standards Chief Officers Societies – has urged:

- ❖ Parents to shop around and check food content labels so they can make a healthier choice for their children
- ❖ The food industry to standardise content labels in a way that the public can readily understand.

See [www.tsi.org.uk](http://www.tsi.org.uk) for a press release giving more information.

WORLD BREASTFEEDING Week runs from 1-7 August and is coordinated by the World Alliance for Breastfeeding Action (WABA), of which Baby Milk Action in the UK is a member. The campaign is asking for examples of **how companies are breaking the International Code of Marketing of Breastmilk Substitutes**. The main principle of the Code is that there should be no advertising or any other form of promotion of infant formulas, follow-on milks, feeding bottles or teats.

## MEMBERS

Complementary foods, such as cereals and baby food in small jars, should not be promoted for use below the age of six months. Please take a picture of any promotional activity or advertisement that you spot, and fill in the special forms available on [www.babyfeedinglawgroup.org.uk](http://www.babyfeedinglawgroup.org.uk).

THE NEW Economics Foundation has produced an index which combines environmental impact with well-being to measure the environmental efficiency with which, country by country, people live long and happy lives. They have also launched a website which includes an interactive questionnaire to measure your own Happy Planet Index - with feedback on **how to live a long, happy life that doesn't cost the Earth**. You can download the report, see a clickable map of the world and calculate your own personal HPI score at [www.happyplanetindex.org](http://www.happyplanetindex.org) and [www.neweconomics.org](http://www.neweconomics.org).

VEGA'S NEW manifesto *A New Kinder Farming and Food* is now available on its website, [www.vegaresearch.org](http://www.vegaresearch.org). The manifesto looks at applying the 3Rs – Reduction, Refinement, and Replacement – in the development of **standards aiming at a cruelty-free and wholesome food supply**.

THE FACULTY of Public Health, the standard setting body for specialists in public health in the UK has issued a **Position Statement on Salt**. The statement notes that evidence shows a strong causal link between high salt intakes and hypertension (high blood pressure) and outlines what organisations and individual health professionals should lobby for, and how to do it. See [www.fphm.org.uk](http://www.fphm.org.uk).

THE TRANSPORT and General Workers' Union has asked the supermarkets Tesco and Sainsbury's to intervene to put an end to **alleged abuses of workers at a farm in Herefordshire**. The T&G has gathered evidence from workers employed by S&A Produce to pick strawberries. S&A Produce supply one third of the UK's strawberries to supermarkets and shops and is

believed to employ around 3,000 – 5,000 workers, most of whom are migrant workers to the UK from Eastern Europe. Allegations include workers employed for shifts of up to 14 hours a day, with less than 30 minutes break per day, and charges made for working at the farm and for access to basic healthcare. For more information see the news release on [www.tgwu.org.uk](http://www.tgwu.org.uk).

THE NATIONAL Federation of Women's Institutes (NFWI) has launched a campaign against supermarkets to demand a **reduction of unnecessary and excessive food packaging**. The initiative aims to change the way supermarkets package food and raise awareness of the impact supermarkets have on the environment. See [www.nfwi.org.uk](http://www.nfwi.org.uk) for more details.

THE CHARTERED Institute of Environmental Health (CIEH) has launched a new one-day qualification designed for **those in the catering industry to improve their knowledge and understanding of nutrition**. The CIEH Level 2 Award in Nutrition gives catering staff all the information and advice they need to prepare nutritious food, develop healthy recipes and to respond to customer concerns and questions. The CIEH has also launched a new DVD *The Caterers' Guide to Food Allergy*, which aims to reduce the risks faced by the UK's 1.5 million food allergy sufferers. See [www.cieh.org](http://www.cieh.org).

WORLD WILDLIFE Fund-UK has published a report on how **marketeers and advertisers can make use of consumer appetites for more sustainable brands**. The report is intended as a realistic framework for understanding the opportunities, responsibilities and roles of brand and marketing professionals in assuring a good quality of life for this and future generations. The report exposes the considerable commercial potential of a new approach to business. See [www.wwf.org.uk/letthemeatcake](http://www.wwf.org.uk/letthemeatcake).

WHICH? HAS produced a report comparing the front of pack nutrition labelling system proposed by the Food

Standards Agency (FSA) with other recently developed systems used by supermarkets. The report found the FSA system was the clearest, with 97% of respondents able correctly to identify and compare recommended levels of nutrients. At present, Tesco is using its own food labelling system with colour coding for different types of nutrients rather than levels of nutrients. This proved to be the weakest system for understanding – **just 37% of consumers were correctly able to interpret the meaning of the Tesco colour scheme**. A pdf of the full report is at [www.which.co.uk/campaigns](http://www.which.co.uk/campaigns).

ANOTHER WHICH? report looked at 275 different types of cereals from a range of retailers and manufacturers and found that more than three quarters had high levels of sugar, a fifth had high levels of salt and 7% had high levels of saturated fat. **88% of the cereals targeted at children were high in sugar**. To see a copy of the *Which? Cereal Re-offenders* or to find out how your cereal compares go to [www.which.co.uk/cereals](http://www.which.co.uk/cereals).

THE NATIONAL Farmers' Union and the Royal Society for the Protection of Birds joined forces in July to hold the *Celebrations and Challenges: a New Future for Farming*. The conference aimed to examine the steps that must be taken to **build a sustainable future for our farmed countryside**, recognising the need to integrate environmental and agricultural interests. For more information email [carol.rodgy@rspb.org.uk](mailto:carol.rodgy@rspb.org.uk).

THE NFU and Forum for the Future have been awarded £170,000 over two years from Defra's Climate Challenge Fund, which is enabling different sectors to reduce their contribution to climate change and respond to its impact. The money will be used to **keep farmers up to date with the measures they need to take to mitigate the effects of climate change**. To find out more go to [www.climatechallenge.gov.uk](http://www.climatechallenge.gov.uk).

THE FAIRTRADE Foundation has announced that **Fairtrade sales topped £195m for 2005 – a 40% rise in one year** – and are

now running at a rate of £200m a year. The foundation says that the speed at which sales are growing shows an increasing demand from consumers for a positive model of trade which is fairer and more sustainable for farmers and is helping them to bring development to their communities. See [www.fairtrade.org.uk](http://www.fairtrade.org.uk).

A BEST-PRACTICE **report on sustainable food chains in the public sector** has been published. It reviews supply chain models, schools issues, contract preparation and suggest who needs to do what. It was commissioned by Food Links UK, funded by Defra, and written by f3 – the local food consultants, with additional input from Food Links UK and Defra. The report is available at [www.localfood.org.uk](http://www.localfood.org.uk).

FOUR COMMUNITY-owned village shops in West Oxfordshire have launched a scheme which **identifies products from within a 30-mile radius using a bright new eye-catching logo**. The Plunkett Foundation is managing the project in partnership with the Oxfordshire Rural Community Council and the Oxfordshire Food Group. The project team would like to encourage as many local food growers or producers as possible to take part in this free scheme. Anyone interested should contact James Pavitt at the Plunkett Foundation on 01993 814 376.

THE FEDERATION of City Farms and Community Gardens has established a **cycle route through central London which takes in eight city farms**, as well as many of the city's famous landmarks and tourist attractions. See [www.farmgarden.org.uk](http://www.farmgarden.org.uk).

FRIENDS of the Earth has published a briefing in response to *Tesco in the Community*, an initiative launched by the supermarket in May intending to signal a greener approach to business. The FOE briefing **examines the reality behind Tesco's claims**, and highlights what Friends of the Earth believes Tesco should be doing if it is serious about the environmental claims it has made. The briefing is available at [www.foe.co.uk/resource/media\\_briefing/tesco\\_agm\\_2006.pdf](http://www.foe.co.uk/resource/media_briefing/tesco_agm_2006.pdf).

# Sustain NEWS

## MEMBERS

THE INSTITUTE for European Environmental Policy has published a report on a study of the value of biodiversity in the EU. It is believed that recognising and **highlighting the links between biodiversity and ecosystem services (such as food production)** will play an important role in convincing stakeholders to reach the EU goal of halting the loss of biodiversity by 2010. The report is available at [www.ieep.org.uk](http://www.ieep.org.uk).

THE NEW Economics Foundation has published a report *The World on a Plate: Queen's Market The Economic and Social Value of London's Most Ethnically Diverse Street Market*. The report has been welcomed by the Friends of Queen's Market, who are **campaigning to save the century-old market from developers**. For information on the campaign see [www.friendsofqueensmarket.org.uk](http://www.friendsofqueensmarket.org.uk). For the full report see [www.neweconomics.org](http://www.neweconomics.org).

BUTTERFLY CONSERVATION (BC) held the first *Save our Butterflies* week from 22-30 July. BC says that **only 56 butterfly species now remain in Britain**. Urban sprawl, modern farming techniques and lack of woodland management have all played their part in habitat loss. BC has published a county-by-county "extinction list" which shows Hertfordshire has lost the most species (17) in the past century. See [www.butterfly-conservation.org](http://www.butterfly-conservation.org). Source: BBC News.

The National Consumer Council (NCC) has published a report that shows how **using the latest marketing techniques can dramatically improve people's health**, reduce health inequalities and improve NHS efficiency. *It's Our Health* reveals a startling £187 billion cost to the country of preventable ill health caused by smoking, poor diet, alcohol, unsafe sex and obesity. Summary and full versions of the report are available at [www.ncc.org.uk](http://www.ncc.org.uk).

LAND HERITAGE held an **Alternative Energy Symposium and Sustainable Living Fair** on 23-24 June in Devon. Speakers were Lucy Siegle of the Observer and Martin Wright, Editor-in-Chief, Green Futures. There were also many displays and demonstrations on green living. See [www.landheritage.org.uk](http://www.landheritage.org.uk).

## NON-MEMBERS

CITY UNIVERSITY Department of Health Management and Food Policy are participating in a two-and-a-half year project funded by the EU Sixth Framework Programme to investigate **how ethical traceability works along the food chain**, and whether it could work better for the benefit of producers, retailers and consumers. They have chosen to focus on wheat, flour and bread because of their ubiquity, their importance as staples, and because of the challenges they present to traceability. For more details contact Rosalind Sharpe Email: [r.p.sharpe@city.ac.uk](mailto:r.p.sharpe@city.ac.uk).

WAR ON Want has launched a new website which highlights the way in which **Asda Wal-Mart treats its own staff and suppliers in developing countries**. The website, [www.AsdaWatch.org](http://www.AsdaWatch.org), draws on testimonies from present and former Asda Wal-Mart staff and looks in detail at how the company makes profits by squeezing suppliers and exploiting staff.

THE MARINE Stewardship Council (MSC) has launched *Fish & Kids*, a national three-year project to **teach children about the impact of overfishing** and increase the use of sustainably-caught fish in school lunches. The website [www.fishandkids.org](http://www.fishandkids.org) has sections for kids, parents and teachers. The MSC – an international charity promoting sustainable fishing – has recently moved offices to 3rd Floor Mountbarrow House, 6-20 Elizabeth Street, London SW1W 9RB. Tel: 020 7811 3300.

FARMERS WEEKLY interactive has launched a **campaign to cut down on food miles**. You can register and find out more about the campaign at [www.fwi.co.uk/gr/foodmiles/index.html](http://www.fwi.co.uk/gr/foodmiles/index.html). So far over 2,000 people have registered with the Food Miles campaign, with the majority signing the petition calling for supermarkets and retailers to stock, promote and label locally produced food.

BRITISH FOOD Fortnight runs from 23 September to 8 October and is a national celebration of the diverse and delicious range of food that Britain produces. The theme of this year's event is *Are*

*you Cooking it?* Schools are being invited to enter a challenge to find the school that incorporates cookery in the national curriculum in the most imaginative and innovative way. See the website at [www.britishfoodfortnight.co.uk](http://www.britishfoodfortnight.co.uk). You can also download a copy of **A Guide to incorporating Cookery within the National Curriculum**, a report which includes ideas for cookery lessons and activities for early years, primary and secondary school children.

SOUTH WEST Wildlife Trusts is running The Big SWitch campaign to **promote climate friendly living to combat climate change**. The campaign is focused on five ways of cutting carbon dioxide emissions, the main cause of climate change. They are:

- ❖ Using sustainable transport
- ❖ Buying local food
- ❖ Using less energy at home
- ❖ Cutting waste
- ❖ Switching to energy from renewable sources.

You can pledge to help at [www.bigswitch.org.uk](http://www.bigswitch.org.uk).

THE FEATURE film *The Future of Food* received its UK premiere in June 2005. This documentary by Deborah Koons Garcia and Lily Films **exposes the risks of genetically modified food both to the health of consumers and the future of farming**. Find out more at [www.thefutureoffood.com](http://www.thefutureoffood.com).

A REPORT *Malnutrition in the Elderly: Policy Recommendations for Change* has been launched jointly by The European Nutrition for Health Alliance, the British Association for Parenteral and Enteral Nutrition and the International Longevity Centre in collaboration with the the Associate Parliamentary Food & Health Forum. The report focuses on **finding solutions to the problems of malnutrition for the elderly in the community**, which can be more complex than within a 'closed' hospital or clinical setting. The report is available from [www.european-nutrition.org/publications.cfm](http://www.european-nutrition.org/publications.cfm).

CAMP FOR Climate Action is being held from 26 August – 4 September near Leeds, home of Drax, Eggborough and

Ferrybridge power stations. **The camp promises education about climate change, sustainable living, and direct action** targeting those responsible for the worst emissions. The camp will offer information, education and space for debate on the science and politics of tackling climate change. See [www.climatecamp.org.uk](http://www.climatecamp.org.uk).

THE EXHIBITION **What's for Dinner: Half a century of British eating habits** is being held at the Museum of Domestic Design and Architecture in Barnet until 29 October 2006. The exhibition brings together ads, photos, recipes and magazines from the last 50 years. For more details call 020 8411 5255.

LONDON'S MAYOR, Ken Livingstone, launched his London Food Strategy, on 22 May, followed by a formal event on 23 May attended by Sustain London Food Link (LFL) staff, many LFL members and a host of others. A budget of around £3million has been allocated to implement elements of the **strategy to make London's food system contribute positively to sustainable development**. For more information on the strategy go to [www.lda.gov.uk/londonfood](http://www.lda.gov.uk/londonfood).

APPLICATIONS FOR The Considerate Hotel of the Year Awards 2006 are now being invited and are open to any UK hotel or guesthouse with 6 or more guest bedrooms. The Oxford Brookes Hospitality/Sustain challenge will be awarded to the **hotel or guesthouse that can demonstrate the greatest commitment to promoting seasonal British food** on its menus over the period July to October 2006. See [www.consideratehotellers.com](http://www.consideratehotellers.com) for more information.

The Royal Commission on Environmental Pollution (RCEP) has published a highly critical response to the Advisory Committee on Pesticides (ACP) paper on the Commission's special report on **Crop Spraying and the Health of Residents and Bystanders**. The response can be found at [www.rcep.org.uk](http://www.rcep.org.uk).



# Sustain: Projects

## NEWS

### PROJECTS

#### Children's Food Bill

Contact Richard Watts on 020 7837 1228, email: richard@sustainweb.org

Issues around children's food have continued to have a high media profile in the last quarter. We continue to enjoy a great deal of goodwill, among both the media and politicians, and the trick of this campaign remains – as it has been for some time – to convert good will into positive action.

#### ✦ Food in schools

The Government announced new standards for food in school in mid-May. See page 12.

The Children's Food Bill campaign gave the announcement a cautious welcome. We are delighted that so much of what we have been calling for has become law, and it is clear that school food will improve substantially as a result of the new policy. However, we are not happy with some of the details (for example, that artificial sweeteners are still allowed in yoghurt and milk drinks available from vending machine and tuck shops) and we are concerned that the Government is not putting in enough money to fund the improved menus.

From September the Children's Food Bill campaign will be working with others to monitor food standards in schools to ensure that individual schools and local authorities are implementing the new rules. We will also continue to press the Government to invest sufficient funds to provide decent food for children.

It is also worth noting that the School Food Trust has made a promising start to its work, having been robust in the face of significant industry pressure both on improving the quality of food in schools, and by supporting restricting junk food adverts aimed at children.

#### ✦ Food in the school curriculum

We are in discussions with the Qualifications and Curriculum Authority as it revises the design and technology syllabus to re-introduce basic cooking skills into classrooms. Although this is in its early stages, it looks as if this will be a very promising development.

#### ✦ Junk food advertising

See the front page for how the Children's Food Bill coalition has helped lead the response to Communications regulator Ofcom's limited suggested options for restricting junk food advertising aimed at children.

#### ✦ Expanding the CFB coalition

Over the last few weeks over 1,000 more individuals have signed up to support the campaign. We also continue to secure the support of a number of major national organisations, including Macmillan Cancer Support and the Variety Club, as well as a large number of new local organisations.

The growth of our coalition is indicative of the momentum we have built up. The campaign has begun a 'relationship building' process with our supporters, including sending them a monthly email updating them on campaign progress and asking them to undertake campaign activity. We envisage this process generating a significant number of activists who will be able to take the campaign forward at a local level.

#### Food and Mental Health

Contact Courtney Van de Weyer on 020 7837 1228, email: courtney@sustainweb.org

Courtney has written a number of published articles that highlight the connection between diet and mental health, and requests for more articles continue to arrive. The result has been a higher profile for the project, continuing sales and downloads of the *Changing Diets, Changing Minds* report, and a second print run for the report. The project continues to work with the Mental Health Foundation, and Courtney gave a joint seminar with it and the School Food Trust about diet and mental health at the *Young Minds* annual conference in July.

We submitted a response to the European Commission on its Green Paper on mental health, welcoming the establishment of EU-wide strategy and Action Plan on Mental Health and requesting that any strategy includes dietary considerations. We will shortly be submitting a response to the National Institute for Health and Clinical Excellence on its consultation on dementia guidelines.

#### ✦ FSA research

The FSA has announced the results of its review of the effect of diet, including omega-3, on children's learning, education and performance (see p.9). It has concluded that, due to the small number of studies, the variation in study design and poor quality of many of them that it is impossible to reach any firm conclusions. This was not a surprise as it is known that there is a dearth of large-scale studies in the area. Reports of improvements often come from schools where nutrition has been improved, but no baseline measurements were taken. The FSA said it would like to see more long-term and quality research in the area.

This and other related research, industry news and policy developments continue to be circulated in "monthly e-round-ups" to the Food and Mental Health network. The response to these has been very positive, and they have generated a number of fascinating online discussions.

#### ✦ Omega 3

We continue to monitor the issue of omega-3 and fish oils. After investigating the source of omega-3 supplements, it became apparent that the use of fish oils in supplements is minuscule compared to their use in industry and aquaculture. As such, the issue is really about sustainable fisheries, and thus outside the project's remit. However, the Project is still monitoring the use of fish oils in functional foods claiming "brain health" benefits and was pleased that the Advertising Standards Agency ruled against St. Ivel's "clever milk" marketing. The ASA said that the campaign was misleading as the levels of omega-3 in the milk were much lower than the amounts used in the omega-3 studies on which the marketing claims relied.

#### ✦ Omega 6

At the same time, we have started to investigate the related issue of omega-6 oils. There is a case to be made that rebalancing the ratio of omega-6 to omega-3 in the food chain – by considerably reducing the amount of omega-6 – would have not only health benefits, but also considerable environmental benefits. The current ratio of omega-6 to omega-3 is around 15:1, whereas it should be approximately 1:1. Significant progress towards a more even ratio, by reducing production and consumption of omega-6, could

minimise the need for more omega-3 in the diet, thus easing pressure on fish stocks. Moreover, since soya oil is one of the main sources of omega-6, such a policy change could also reduce the environmental damage caused by soya.

#### ✦ Big Lottery bid

Sustain will be leading on an England-wide portfolio bid to the Big Lottery's Well-being Programme. The deadline for the first stage of the application process is 28 July. This decision follows extensive consultation with Sustain's membership and with Sustain's project networks. This has confirmed widespread and enthusiastic interest in Sustain creating a portfolio of projects, building on the Food and Mental Health Project, which will aim to tackle mental ill-health and anti-social behaviour by improving the quality of people's diets. Activities will include cooking and food growing projects alongside providing a variety of sources of information about food.

#### Food Poverty

Contact Claire Milne or Lisa Wilson on 020 7837 1228, email: foodpoverty@sustainweb.org

#### ✦ Funding

The Department of Health has recently confirmed that, following their review of section 64 grants, funding for the next two years for the Food Poverty Project is secure, subject, of course, to fulfilling the terms of the agreement and providing satisfactory progress and financial reports.

Work commissioned from the project by Henry Brown, of Westley Consulting, is making good progress. The consultancy project, for the FSA's nutrition section, is examining how the FSA could more effectively 'interface' with community food projects. With the help of volunteers, we have contacted 60 community food projects in England and Scotland to ask them about their work and the links with the FSA.

#### ✦ UK liaison

Lisa Wilson, appointed in May, has already organised the first UK liaison meeting, funded by the consumer section of the FSA. The project is bringing together the four countries in the UK, and also including the Republic of Ireland, to share

# Sustain: Projects and Policy Work

## NEWS

### PROJECTS

experiences and good practice among those working to tackle food poverty. The first meeting was held on 18 July at Harborne Hall in Birmingham and the second is expected to be in Wales in the autumn. The Birmingham event included speakers from the networks in each of the five countries and participants were asked for their views on the Food Vision website, jointly run by the FSA and the Local Authorities Co-ordinators of Regulatory Services (LACORS).

#### ✦ Local food access strategies and planning

It has been announced that there will be a two-year Inquiry by the Competition Commission into the grocery market. The Competition Commission has explicitly stated it will be addressing planning policy and its impact on consumers, which will provide a helpful focus for the project's efforts to help communities obtain, or retain, a range of shops in their area selling a good range of affordable, healthy and sustainable food.

Helpfully, the Competition Commission has written to the Food Poverty Project acknowledging our comments about consumers not being a homogenous group, and undertaking to consult us and disadvantaged communities to ensure the impact of the grocery market on such communities is taken into account, and their particular needs addressed.

The project continues its involvement with both the Breaking the Armlock and Tescopoly campaigns to ensure that the needs of poor citizens continue to be reflected in their work. The project also retains working links with the 'Peanuts 4 Benefits' campaign coalition.

#### ✦ Networking

The project held another joint meeting with London Food Link in July to continue the consultation with community food projects, including London, on the future development of the food poverty project.

Meetings this quarter also included a presentation by Lisa at the Parliamentary Food and Health Forum in June, on food poverty, and a workshop by Claire at the Federation of Community Development and Learning's annual conference at end of May, in Torquay.

The project achieved inclusion of good nutrition and community mapping in a new report, *Malnutrition Among Older People in the Community: Policy recommendations for change*, see page 4.

#### ✦ Communications

The summer edition of *Let us Eat Cake!* will be sent to the network in July, along with information to encourage network members to revive their paying subscriptions, on a new sliding scale. A membership survey will also be included. Work on revamping the project's website and brand also continues.

#### ✦ London Food Strategy

### London Food Link

Contact Ben Reynolds or Zeenat Anjari on 020 7837 1228, email: [ben@sustainweb.org](mailto:ben@sustainweb.org) or [zeenat@sustainweb.org](mailto:zeenat@sustainweb.org)

London Food Link (LFL) staff, many LFL members and a host of others attended the launch of the Mayor's London Food Strategy, see page 4. We look forward to being able to play our part in turning all the policy commitments in the report into real change.

#### ✦ Multicultural communities

Our *Greener Curry* report, on how to make local, ethnic, and ethical food a reality, was rescheduled for publication in early summer, but has unfortunately been hit by further delays. However, project officer Zeenat Anjari has plans well-advanced for in-depth focus groups, and we are now aiming for publication in the autumn.

Zeenat attended the conference *Good Food Up North* in Bradford, organised by the Ethnic Food Action Group, in association with the Food Ethics Council. This event explored the food issues facing ethnic consumers at home, and small producers abroad. Zeenat gave a short presentation to publicise the project.

#### ✦ Restaurants

The success of working with the King's Cross restaurant Konstam, helping the owner to buy ingredients from within the area covered by the London tube network, was celebrated in a TV series *The Urban Chef* on BBC2 at the start of June. We have also been working with the considerate hoteliers awards, see page 4.

#### ✦ Networking and promotion

Sixty LFL members attended our first ever network meeting at City Hall on 7 June. The feedback from members was very positive, with requests that the event happens twice a year.

LFL has been working with the Food Poverty Project on a major London-wide bid to the Big Lottery's Well-being fund. The bid is being led by the London Health Commission, and LFL is partnering London Sustainability Exchange on an aspect of the application to improve access to food by disadvantaged groups, particularly elderly people.

We are also working with the London Centre of Excellence on sustainable procurement. This is being led by Camden who, over the next two years, will be focusing on a handful of procurement issues at a borough contract level, including food.

During the London Sustainability Weeks fortnight – incorporating a range of public events raising awareness of London's impact on the environment and what can be done to reduce it – LFL's Jellied Eel newsletters were distributed by our members at a majority of these events. Our stall at the BBC's Springwatch event on the Thames attracted much interest from Londoners keen to know about food growing, cooking and eating projects in their area. We also contributed expertise on food issues to London 21's Multicultural Environment Fair held in Hackney.

#### ✦ Evaluation

Following a tendering process, Dr Kemal Ahson of Lifeworld Ltd has been awarded a £7,000 contract to evaluate how well we are doing with our project, and how we can improve.

### Hospital Food Project

Contact Emma Hockridge or Mathew Castle on 020 7837 1228, email: [emma@sustainweb.org](mailto:emma@sustainweb.org) [mathew@sustainweb.org](mailto:mathew@sustainweb.org)

#### ✦ Expanded staff team

The Hospital Food Project is pleased to welcome new project officer Mathew Castle, who has a Masters degree in sustainable agriculture and a background in organic farming, natural building, project management, campaigning,

sales and marketing. Mathew has already attended a number of meetings and given presentations, one of which led to an appearance on Channel 4 News. This was due to Sustain's support for Anti-Apathy's Reality Bites Food Experiment, where 12 participants examine the global impact of their food purchases.

Mathew also attended the 26 June launch of the *Real Choice* report published by the CPRE and the Plunkett Foundation, see page 2.

LFL was also represented at the Associate Parliamentary Food and Health Forum meeting on the future of Parliamentary Food, addressed by Sue Harrison (Head of Catering Services, House of Commons) and Tim Lamming (Head of Catering Services, House of Lords).

#### ✦ Extending networks

Mathew is helping Emma accelerate the process of recruiting new hospitals, schools and care homes to the project, including working with the National Association of Care Caterers'. The Government office for London (GoL) will be working closely with us on the project. Stephen Taiwo, GoL's public sector food officer (for the public sector food procurement initiative – PSFPI) will focus particularly on recruiting care homes to the project.

We are now starting to try to develop local networks of public sector caterers' so that bulk orders can make purchasing cheaper and involve less transport. A meeting for new hospitals, care homes and schools, along with existing and new suppliers interested in getting involved in the project was held on 6 July. Speakers included people from the pilot phase of the project who enthused the audience, outlining how they took practical steps to improve the sustainability of food in their institutions. A networking session to link suppliers with public sector buyers followed the meeting.

#### ✦ Promoting the project

Emma continues to work with the Hospital Caterers' association, and recently attended the annual conference in Birmingham. The National Patient Safety Agency will be taking the lead on nutrition for patients, and the "Better Hospital Food initiative", led by celebrity Lloyd Grossman, has now been

For details of the following items, contact the **DH Press Office** on 020 7210 5233.

The DH has issued a report on the available data and research on the epidemiology of **allergic conditions, the demand for and provision of treatment and the effectiveness of relevant interventions**. The report shows that the following are key to the ability to deliver high quality services:

- ❖ The ability to identify the need for allergy tests
- ❖ The skills and competences to administer or interpret the results of these tests
- ❖ The training required to advise patients on how to manage their allergy better as a result of them.

The report and supporting papers are available at [www.dh.gov.uk/publications](http://www.dh.gov.uk/publications).

GPs and other healthcare workers are being given specific tools to help **identify and treat children, young people and adults who are overweight or obese**. The Care Pathway for the management of overweight and obesity is part of the *Your Weight, Your Health* series providing information to primary care practitioners on how they can tackle the subject with patients. The series includes a self help booklet for patients. Copies of the guidance are available at [www.dh.gov.uk/obesity](http://www.dh.gov.uk/obesity).

Small Change BIG DIFFERENCE is an initiative that **shows people how they can improve their future health and wellbeing** by making small, easily achievable changes to their lifestyles. The initiative is supported by new research which reveals that simple steps can achieve major health benefits no matter when people start. For more information see [www.dh.gov.uk/smallchange](http://www.dh.gov.uk/smallchange).

The DH has published a leaflet on the **Welfare Food Scheme: Free Milk for Pregnant Women**. The leaflet gives general guidance on how to apply for free milk under the scheme and is available to download from the DH website.

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formally ended. This may give Sustain's project the opportunity build on and expand the work which was started by the initiative.

Emma also continues to work with the "London Food and Supplies" catering group and the NHS Purchasing and Supply Agency (PASA) to give hospitals more organic and local options in their contracts. Including sustainable supplies as part of larger contracts has already brought down the prices of many products, bringing them within the reach of more public sector caterers'. We are also working with PASA to encourage the use of biodegradable and recyclable disposable plates, cups and cutlery, and to use biodegradable packaging.

*Procuring the Future*, the action plan from government's Sustainable Procurement Task Force, was launched on 12 June. The project contributed to the report, and we are pleased to note that it confirms the view of the project that financial 'short-termism' means government bodies are wasting tax payers money, rather than saving it.

The full economic and "health" evaluations from the first two years of the project will shortly be available on the Sustain website. We are currently working with the Soil Association to develop a set of policy recommendations for sustainable food in the public sector. In addition, a list of nutritionally balanced, seasonal meals for school menus is being developed by volunteer Hadija Mohamed and will be available on the website.

Finally, thanks to David Barling for agreeing to chair this project's new advisory working party. The first meeting will take place on 2 August.

### Sustainable Food Chains

Contact Kath Dalmeny on 020 7837 1228, email: [kath@sustainweb.org](mailto:kath@sustainweb.org)

#### ❖ East Somerset: a SW England supply chain project

After successfully developing and raising funds for this project, and the Orchards work below, Dan Keech has now moved onto a new post at the New Economics Foundation (nef). Although we will miss him at Sustain, we are delighted to report that we will

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continue to work closely with him in his new role, as we have recently agreed a memorandum of understanding (MoU) with nef to allow our project, and a complementary nef project, to work together under a single national advisory working party, chaired by Bill Vorley. The first meeting of the working party takes place in early August and we look forward to creating exciting synergies between the two initiatives.

In the meantime, we have also agreed an MoU with our partner, Somerset Food Links (SFL). Paul Sander-Jackson, our original SFL contact, has now also moved to nef, so our new contact is Paul's replacement, Andrew Moore, who will chair the local working party for the project.

#### ❖ Orchards

We have written confirmation from Leader+ that the contract to connect local groups involved in traditional orchard conservation in five counties has been awarded to Sustain. We still await the written contract but plan to work on this project over the next two financial years. Participating Leader+ areas are in Devon, Somerset, Herefordshire, Kent and Cumbria.

#### ❖ Sustainable fish production and consumption

Jeanette has been working with Forum for the Future and the National Consumer Council to continue the development of a network of national third sector organisations working on sustainable fish consumption. The next meeting will be held on 27 July, and funding options are also being explored.

Harry Huyton, from the Royal Society for the Protection of Birds,

### Agriculture and Trade Policy

Contact Kath Dalmeny on 020 7837 1228, email: [kath@sustainweb.org](mailto:kath@sustainweb.org)

attended the recent members meeting and was very pleased to note that Sustain's, at that point, soon-to-be-appointed Deputy Coordinator would have particular responsibility for this area of work. In subsequent discussions and correspondence with Kath and Jeanette, Harry offered to host a meeting of relevant people at the RSPB farm and a number of dates

are being explored for late summer/early autumn. Suggestions for a focus for Sustain's work will be put to this meeting and the intention is that agreement can be reached so that a funding proposal can be speedily developed to raise any additional money that is needed to pursue this focus.

#### ❖ Agri-Food Network

*Private Governance of Food Supply Chains: Who Benefits, Who Pays?* was the title of the AFN meeting that was held on 10 July at City University. Speakers included Bill Pritchard from the University of Sydney, Richard Baines from the Royal Agricultural College, and our own Bill Vorley. It was a very stimulating meeting and papers from the meeting will go on the website as soon as Jeanette receives copies.

In May, Jeanette attended the first of the twice yearly Consumer

### Food Standards Agency

Contact Jeanette Longfield on 020 7837 1228, email: [jeanette@sustainweb.org](mailto:jeanette@sustainweb.org)

Stakeholder meetings where, once again, the Agency's apparent inability to incorporate sustainable development into either its catering or its policy on fish consumption were discussed, alongside a range of other issues. The next meeting is due in November and is planned to include a discussion on the Agency's policy on the artificial sweetener, aspartame.

The postponed meeting with the Chair, Dame Deirdre Hutton, to discuss sustainable development, took place on 4 July, and was attended by Jeanette, for Sustain, and by Doug Parr from Greenpeace and Pete Riley from the GM Freeze (Friends of the Earth had to drop out at the last moment). Although very positive and friendly, the aim of the meeting was not at all clear, and the only outcome of note was that the FSA have met the Marine Stewardship Council (who certify sustainable fisheries). This offers at least the possibility that the Agency may be considering reviewing their advice to the public to eat more fish, apparently without regard to concerns about the environmental damage caused both by overfishing and fish farming.



**DEPARTMENT FOR THE ENVIRONMENT, FOOD AND RURAL AFFAIRS,**  
Nobel House, 17 Smith  
Square, London SW1P 3JR

**Tel:** 020 7238 6000;  
**Fax:** 020 7238 6591;  
**Web:** [www.defra.gov.uk](http://www.defra.gov.uk)

## CONSULTATIONS

**For a full list of Defra consultations and contact details see [www.defra.gov.uk/corporate/consult](http://www.defra.gov.uk/corporate/consult).**

Defra has issued its consultation on proposals for **managing the coexistence of GM and non-GM crops in England**. The consultation seeks views on proposed measures at farm level for GM, conventional and organic crops to coexist, should approved GM crops be grown here commercially in due course. The paper also discusses related issues such as options for compensating non-GM farmers for possible economic losses due to GM cultivation. The deadline for responses to the consultation is 20 October 2006. Written responses should be sent to the Department for Environment, Food and Rural Affairs GM Policy Team or emailed to [GMcoexistence@defra.gsi.gov.uk](mailto:GMcoexistence@defra.gsi.gov.uk).

Defra is consulting on the implementation of **new animal welfare in transport rules**. The proposals cover the provisions required to implement a new EU Regulation (1/2005) that comes into force on 5 January 2007. The Regulation aims to improve animal welfare by raising transportation standards and ensuring their enforcement. It will apply to all those involved with the transport of vertebrate animals in connection with an economic activity such as livestock hauliers, farmers, animal breeders, and those working at markets, staging points, assembly centres and slaughterhouses. The deadline for comments is 31 July 2006. Comments should be sent by email to [aw-transport@defra.gsi.gov.uk](mailto:aw-transport@defra.gsi.gov.uk).

Defra is consulting on allowing the use of **gas as a killing method for birds outside a slaughterhouse**. The consultation document includes the following animal welfare proposals:

- ❖ The use of gas to kill birds for welfare purposes where birds cannot be moved to a slaughterhouse

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- ❖ The use of gas to kill laying hens at the end of their productive lives
- ❖ The gas mixtures and technical requirements for the delivery of gas when disposing of birds in these circumstances.

Comments should be sent to the 'Animal Welfare at Slaughter' team by 30 August 2006. Email: [aw-slaughter@defra.gsi.gov.uk](mailto:aw-slaughter@defra.gsi.gov.uk).

## FOOD INDUSTRY

Defra's **Food Industry Sustainability Strategy** has been launched. It is intended to improve the industry's environmental, social and economic performance, by developing a strong partnership between government and industry. Aims include:

- ❖ reduce carbon emissions by 20% by 2010 against a 1990 baseline
- ❖ double the amount or percentage of food in supermarkets covered by ethical trading schemes by 2008
- ❖ significantly reduce the environmental and social costs of domestic food transportation by 2012
- ❖ reduce food waste by 15-20% by 2010.

See [www.defra.gov.uk/farm/policy/sustain/fiss/index.htm](http://www.defra.gov.uk/farm/policy/sustain/fiss/index.htm).

*Family Food Expenditure 2004-5* gives information on the latest **emerging trends in purchases and eating habits by type of food and nutrient content**. Key findings include that:

- ❖ on average a person living in the UK spends £34.31 per week on food and drink, a 1% drop
- ❖ average energy intake from all food and drink was 1.8% lower
- ❖ the quantity of fruit and vegetables purchased for the household has hardly changed since the previous survey.

See <http://statistics.defra.gov.uk/esg/publications/efs/default.asp>.

Defra has published a new annual booklet *Food Statistics in Your Pocket*. This publication provides a **round-up of statistics in the UK food sector** covering food manufacturing, food wholesaling, food retailing and non-residential catering. Agriculture is also included in several charts for comparison. The booklet is available on the Defra website.

## GM

A new review considers possible methods for **containing the spread of novel genes in GM crop plants**. This issue is of potential relevance to the risk assessment of new types of GM crop. The review is available on the Defra website.

## ANIMAL HEALTH

The **Chief Veterinary Officer's annual report**, reviewing extensive developments in animal health and welfare in Great Britain during 2005, has been published and is now available at: [www.defra.gov.uk/animalh/cvo/report/index.htm](http://www.defra.gov.uk/animalh/cvo/report/index.htm). Issues covered include progress towards lifting the beef export ban, the outbreak of Newcastle Disease in Surrey in July 2005 and measures put in place to deal with the threat of avian influenza.

## SUSTAINABILITY

A **Forward Look of the Sustainable Farming and Food Strategy has been issued**, setting out key areas that will now need to be acted on as part of the Government's Sustainable Farming and Food Strategy. Supporting economic and statistical analyses were also issued. See [www.defra.gov.uk/farm/policy/sustain/index.htm](http://www.defra.gov.uk/farm/policy/sustain/index.htm).

## HABITATS

Comcrakes, Lesser horseshoe bats and native pinewoods are among the threatened species and habitats that are improving through the UK Biodiversity Action Plan (UKBAP), according to a report published by Defra on behalf of the UK Biodiversity Partnership. Highlights show that 22% of priority habitats are increasing, while **39% of priority habitats are still declining**. The report is available on the Defra website.

Small-scale fisheries science projects are to get £400,000 of Government money this year. The funding will be used to **support research work proposed by fishermen's organisations** and others with an interest in fisheries management. Any organisation which wants to put forward a project for consideration for funding under this scheme should send details to [racs@defra.gsi.gov.uk](mailto:racs@defra.gsi.gov.uk).

## FARM PRACTICE

Those applying for exemptions from the new Waste Regulations can now apply online with Defra's **new internet service for farmers, the Whole Farm Approach (WFA)**. The WFA allows Defra to work in partnership with other organisations. Join up at [www.wholefarm.defra.gov.uk](http://www.wholefarm.defra.gov.uk).

An additional £100,000 is being made available to key rural support organisations who **help farmers deal with stress**. Five organisations with close links with the farming community are drawing up proposals for providing additional advice and emotional support for those most in need.

**PESTICIDES SAFETY DIRECTORATE (PSD)**, Mallard House, Kings Pool, York, YO1 7PX, UK.

**Tel:** 01904 455775;  
**Fax:** 01904 455733;  
**Web:** [www.pesticides.gov.uk](http://www.pesticides.gov.uk)

The **Pesticides Forum's Annual Report for 2005** has been published. During 2005 the Forum supported, and contributed to, the development of the Government's Strategy for the Sustainable Use of Plant Protection Products, and high level Action Plans. See [www.pesticides.gov.uk](http://www.pesticides.gov.uk).

The latest results from the Pesticide Residues Committee's (PRC) programme of **pesticide residue testing in fruit and vegetables supplied to school children** found that one apple sample contained a pesticide above the legal level in the spring 2006 term survey. Risk assessments concluded that none of the residues were likely to affect the health of children eating the produce. See [www.pesticides.gov.uk](http://www.pesticides.gov.uk).

The Wildlife Incident Investigation Scheme (WIIS) has published its Annual Report. The report lists **cases during 2005 in which wildlife is suspected to have been put at risk or harmed by pesticides**. The report is at [www.pesticides.gov.uk/environment.asp?id=58](http://www.pesticides.gov.uk/environment.asp?id=58).



# Food Standards Agency

## NEWS

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#### Website

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**Consultation documents can be downloaded from [www.food.gov.uk/foodindustry/consultations](http://www.food.gov.uk/foodindustry/consultations); please note any differences in dates for consultations in Scotland, Wales and Northern Ireland.**

The FSA is consulting on draft voluntary guidance on the **provision of allergen information for foods that are not prepacked**. This consultation sets out voluntary best practice guidance that can help make establishments selling or providing non-prepacked foods to consumers aware of potential problems associated with food allergy and intolerance. Comments are requested by 27 September 2006 and should be sent to Joelle Appleby. Tel: 020 7276 8516; email: [joelle.appleby@  
foodstandards.gsi.gov.uk](mailto:joelle.appleby@foodstandards.gsi.gov.uk).

The FSA is seeking comments on a draft advisory document on **preventing and responding to food incidents**. The document was developed by the Food Incidents Task Force, in order to reduce the possibility of future contamination incidents, such as those involving Para Red and Sudan dyes, and to improve the management of such incidents if they do occur. Responses are requested by 9 September 2006 to John Bates. Tel: 0207 276 8730. E-mail: [john.t.bates@  
foodstandards.gsi.gov.uk](mailto:john.t.bates@foodstandards.gsi.gov.uk). The FSA is consulting on a draft report on **the use of**

### CONSULTATIONS

**nanotechnologies in relation to food**. The report presents the findings of a review to identify potential gaps in regulation or risk assessment relating to the use of nanotechnologies and the potential deliberate or adventitious presence of manufactured nanomaterials in food. Comments were requested by 14 July 2006 to Anne-Laure Robin. Email: [novelfoods@  
foodstandards.gsi.gov.uk](mailto:novelfoods@foodstandards.gsi.gov.uk).

The FSA is consulting on a **proposed code of practice on feed law enforcement** in England. This second draft of the code has been amended to make it more user friendly. Comments are requested by 25 September 2006 to Allyson Allman. Tel: 020 7276 8466. Email: [allyson.  
allman@foodstandards.gsi.gov.uk](mailto:allyson.allman@foodstandards.gsi.gov.uk).

The FSA is seeking comments on the draft Feed (Specified Undesirable Substances) (England) Regulations 2006, which will implement three EC measures amending the **maximum permitted levels (MPLs) for certain undesirable substances in animal feed**. The substances concerned are camphechlor, lead, fluorine, cadmium, dioxins and dioxin-like PCBs. Comments are requested by 11 September 2006 to Ned Mazhar. Tel: 020 7276 8609. Email: [nader.mazhar@  
foodstandards.gsi.gov.uk](mailto:nader.mazhar@foodstandards.gsi.gov.uk).

The FSA is asking for comments on the draft Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2006 and the associated regulatory guidance. Equivalent regulations will apply in Scotland and Northern Ireland. The regulations aim to clarify the detailed legislative requirements and so **reduce burdens on bottled water producers** and enforcement authorities. Comments are requested by 11 August 2006 to Dr Jenny Lyn. Tel: 020 7276 8158. Email: [water@  
foodstandards.gsi.gov.uk](mailto:water@foodstandards.gsi.gov.uk).

The Agency intends to issue new guidance on temperature control legislation in England, Wales and Northern Ireland. A draft of this guidance is now available and comments are being sought in an informal consultation before the final guidance is issued. The

### CONSULTATIONS

guidance contains advice on the **types of foods that are required to be held under temperature control**. Comments should be sent by 18 August to Simon Petty. Tel: 020 7276 8976. Email: [simon.petty@  
foodstandards.gsi.gov.uk](mailto:simon.petty@foodstandards.gsi.gov.uk).

The Advisory Committee on the Microbiological Safety of Foods has produced a **draft report on the safe cooking of burgers**. The FSA is asking for comments on the report by 20 October 2006. Comments should be sent to Sarah Butler. Tel: 020 7276 8947. Email: [sarah.butler@  
foodstandards.gsi.gov.uk](mailto:sarah.butler@foodstandards.gsi.gov.uk).

### CHILDREN

The FSA has published a review of the evidence to date into **the effects of children's diet on their learning, attainment and school performance**. The review highlighted that, due to the small number of studies available and the great variation in their designs, there is insufficient quality evidence to reach firm conclusions on the effect of nutrition and dietary changes on learning, education or performance for all schoolchildren. The University of Teesside review concluded that there is also insufficient evidence to reach a firm conclusion on the effect of omega-3 fatty acids on the education or learning of the general population. However, there is some evidence of benefits for some children with learning difficulties. The review is available on the FSA website.

The FSA has published **target nutrient specifications for a range of manufactured foods used in school meals** throughout the UK. The TNS have been developed to help caterers meet the new wider standards for school lunches. The specifications, which are voluntary, set maximum levels for total fat, saturated fat, sodium/salt and sugar in a range of manufactured foods, including bread, poultry products, soups, sausages and burgers. Minimum levels have also been set for protein in certain vegetarian products. The target nutrient specifications have been developed to support new minimum standards for school food, launched by the Department for Education and Skills, see page 12. The target nutrient specifications are available on the FSA website.

### CHILDREN

The FSA has **responded to Ofcom's consultation on options for tightening controls on the TV advertising of food to children**. The board feels that that none of the options suggested by Ofcom provide a sufficient response to the problem of the imbalance in television advertising of food to children. The FSA's response also pointed out that only one of the options set out in the Ofcom consultation document uses the Agency's nutrient profiling model, which was developed specifically to provide Ofcom with a tool for categorising foods on the basis of their nutrient content and help in its work to reduce the amount of advertising directed at children for foods high in saturated fat, sugar or salt.

The FSA has published a **survey into levels of polycyclic aromatic hydrocarbons (PAHs) in 208 samples of baby food and infant milk formula** on sale in the UK at the time of sampling. The Agency says that overall levels found were very low or undetectable and do not pose a health concern for babies or infants.

- ❖ 11 samples of commercial baby foods and 97 samples of infant formula obtained from across the UK were tested for 15 PAHs.
- ❖ Most PAHs were not detected in the majority of samples.
- ❖ No samples were above the maximum permitted level of 1 microgram/kg and most were substantially lower.
- ❖ In 78 samples (74%) of baby food and 57 samples (59%) of infant formula PAHs were below the limit of detection.
- ❖ Three samples of baby food contained relatively higher levels of PAHs than most samples in the survey, but were still within the EU limit. However, analysis of further samples from additional batches of these three products showed much lower levels.

The full survey results are available on the FSA website.

FSA Wales is launching a new **interactive computer game on safety**. 'Foodbusters' is aimed at children aged from 5 through to 14 years, and reinforces the importance of food safety and good hygiene practices at home in the kitchen and when handling food. Play the game at [www.food.gov.uk/multimedia/  
webpage/foodbusters](http://www.food.gov.uk/multimedia/webpage/foodbusters).

# Food Standards Agency

## NEWS

### LABELLING

The FSA has issued voluntary guidance to help **food producers and retailers improve their labelling advice for people with allergies**. It states that advisory labelling such as "may contain nuts" should only be used when, following a thorough risk assessment, there is a real risk of allergen cross-contamination. Unlike the situation for deliberately added ingredients, there are no statutory controls governing the labelling of the possible presence of allergens due to cross-contamination of foods along the supply chain.

A review of voluntary guidelines that advise manufacturers **how to submit evidence on which health claims on food labels are based**, found a high level of user satisfaction, but also recommended a number of improvements. The recommendations will help inform the development of European Food Safety Authority (EFSA) guidance for submitting evidence underpinning making health claims in line with proposed new European Union regulations. The recommendations have been made by the Joint Health Claims Initiative (JHCI), following a review of its own guidance, first published in February 2002, and can be found at [www.food.gov.uk/multimedia/pdfs/jhcireview.pdf](http://www.food.gov.uk/multimedia/pdfs/jhcireview.pdf).

The FSA has published a **survey of the high dose vitamin and mineral supplements market in the UK**. The survey was designed to generate information on the size of the UK market and to find out the extent to which advisory statements are being used on products in the UK. Of the UK-based manufacturers and suppliers contacted for the survey, most reported that they are either in the process of adding, or have already added, advisory statements to packaging.

A new test developed by the FSA will help **food retailers tell if meat is being mis-labelled as organic**. The tests are able to detect the presence and number of treatments of antibiotics in chicken bones or pork bones. This indicates one aspect of whether the chicken or pork has been reared organically or using non-organic farming methods. Most mislabelling fraud will, however, continue to be detected by local authority enforcement officers checking a 'paper trail' to indicate if claimed organic produce has really come from an authentic source.

### LABELLING

Updated **fish labelling regulations** have come into force across the UK. Fish labelling regulations require that certain fish and aquaculture products are labelled, when sold to consumers, with the commercial designation of the species, production method and the catch area or country of origin. The 2006 amendment regulations include some new commercial species such as yellow-fin sole and speckled flounder. See [www.food.gov.uk/news/newsarchive/2006/may/fishlist](http://www.food.gov.uk/news/newsarchive/2006/may/fishlist).

### ANIMAL FEED

The Veterinary Products Committee (VPC) has produced a report examining the **use of growth hormones in food-producing animals**, such as cattle. Growth hormones are commonly used in the USA but are banned from use in the European Union. The VPC report concludes that there isn't a scientific justification for a generic ban, but acknowledges that there are some gaps in the evidence. The FSA is in favour of a precautionary approach, and should the EU ban be lifted, the Agency would call for a case-by-case risk assessment of each hormone before authorisation.

The Advisory Committee on Animal Feedingstuffs (ACAF) held an open meeting on **4 July 2006**. The agenda included:

- ❖ Draft code of practice on the enforcement of animal feedingstuffs legislation in the UK
- ❖ Guide to trading standards controls on misleading advertising of feed
- ❖ Forward work programme.

For more information contact Oladapo Fakoyede. Tel: 020 7276 8467.

### NUTRITION

The publication of the Scientific Advisory Committee on Nutrition's (SACN) **report on folate and disease has been delayed**. The Committee has requested further time to consider the potential risks and benefits of increased folic acid intakes. The publication of the final SACN report has therefore been delayed and as a result the Agency was not be able to begin the consultation, as planned, in May 2006.

### FOOD HYGIENE & SAFETY

The FSA's **Bacteria Bite Business video**, which demonstrates the importance of good food hygiene, is now available to watch online. The film highlights 4 Cs (Cleaning, Cooking, Chilling and Cross-contamination). It is available at [www.flyonthewall.com/FlyBroadcast/FSA/BacteriaBiteBusiness](http://www.flyonthewall.com/FlyBroadcast/FSA/BacteriaBiteBusiness).

Food Standards Agency Northern Ireland (FSANI) staff are celebrating **the growing success of the Eat Safe award scheme**. They now have 200 award winners across all 26 District Council areas. The Eat Safe scheme is administered by the District Council Environmental Health Officers in Northern Ireland, in operation since June 2003. Eat Safe spread to Scotland in January 2005, where 150 awards have been made to date.

The FSA ran an online forum in May to learn from experiences of **people using the Safer Food Better Business pack on a daily basis**. The forum was part of Digital Dialogues, a pilot project being run by the Department of Constitutional Affairs (DCA). This project investigates how new technologies can be used to improve communications between central Government and the public, and within central Government.

The FSA is planning to hold two meetings with stakeholders on a European Commission discussion paper to set **maximum levels of vitamins and minerals in food**. The Commission wants responses to its paper by 30 September 2006, and the two stakeholder meetings will be used to inform the Agency's position. The first stakeholder meeting was held at the Agency's London HQ on 25 July, with a follow-up planned for 4 September. Contact the Agency on [supps\\_consult@foodstandards.gsi.gov.uk](mailto:supps_consult@foodstandards.gsi.gov.uk).

### CONTAMINANTS

The FSA has updated interested parties on recent progress with **EC discussions on harmonised controls for mycotoxins**. This includes discussions at the Codex Committee on Food Additives and Contaminants on 24-28 April and a meeting of the Working Group on Agricultural Contaminants on 5 May. Contact Barry Walters, Chemical Safety Division. Tel: 0207 276 8718.

### CONTAMINANTS

The FSA has published the results of two surveys into the **levels of brominated and fluorinated chemicals in the diet**. The Agency says that based on the results of these surveys, there are no implications for people's health. Perfluorooctane sulphonate was found at low levels in potatoes, canned vegetables, eggs and sugars and preserves. Perfluorooctanoic acid was detected only in potatoes, at a very low level. The independent expert Committee on Toxicity (COT) is reviewing the toxicity of PFOS and PFOA, with advice from its sister committees, the Committee on Mutagenicity and the Committee on Carcinogenicity, but it has yet to finalise its opinion on the possible risks. Both surveys are available on the FSA website.

The FSA has published advice to help **farmers reduce fusarium mycotoxins in wheat**. These are poisonous compounds that may, under certain conditions, be produced by some species of fungi. Grain is susceptible to contamination from fusarium mycotoxins produced by fusarium fungi while the crop is growing. The Agency is developing a code of practice to reduce mycotoxins in cereals. However, this won't be available until November so the current advice is designed to help farmers who grow wheat to plan ahead and reduce the risk for next season. The advice is available on the FSA website.

The FSA has published **two surveys on metals and dioxins in processed fish and shellfish products**. The surveys covered 165 samples of fish products, ranging from fish fingers and fishcakes to fish and shellfish pastes and ready meals, bought across the UK and including internet sales. The FSA says none of the results suggest that there is any need for people to change their diets. The full survey results are available on the FSA website.

### FOOD BUSINESS

The FSA has published a new edition of its popular booklet for new catering businesses. **Starting Up: Your first steps to running a catering business** has been completely redesigned. The content has also been updated to reflect new food hygiene regulations. The new booklet can

## CONTAMINANTS

be ordered from FSA Publications by calling 0845 606 0667 or emailing [foodstandards@ecgroup.uk.com](mailto:foodstandards@ecgroup.uk.com). It is also downloadable on the FSA website.

## MEAT HYGIENE

The Agency and the Meat and Livestock Commission (MLC) have jointly produced **an illustrated guide for authorised butchers, explaining how to remove specified risk material (SRM) vertebral column (backbone) correctly from cattle aged between 24 and 30 months**. The leaflet is available on the FSA website. See [www.food.gov.uk/multimedia/pdfs/vertebralcolumn.pdf](http://www.food.gov.uk/multimedia/pdfs/vertebralcolumn.pdf).

The 13th **meeting of the Meat Hygiene Policy Forum** was held on 6 July 2006. Items on the agenda included:

- ❖ Meat hygiene charges and charges for controls on the removal of SRM
- ❖ Identification and Traceability of Sheep
- ❖ Update on H123 implementation
- ❖ Development of UK Guidance on minced meat.

For further information contact Wing Man Chan. Tel: 020 7276 8384.

The FSA has carried out an initial consultation on **a proposal to phase in charges for controls on the removal of specified risk material (SRM)** and for revised charging arrangements for meat hygiene controls. The introduction of charges would enable the Agency to recoup at least some of the considerable costs of regulating the meat industry to ensure the safety and hygiene of the resulting meat products. Comments were requested on how the core proposals to phase-in SRM charges and to increase meat hygiene charges (by an amount above inflation to gradually move closer to full cost recovery) would impact on the meat industry, farming, animal welfare, meat prices and consumer choice. There will be a full, formal, consultation later in the year.

## ENFORCEMENT

The Wine Standards Board (WSB), the non-Governmental body responsible for wine-making practices, labelling of wine and

## MEAT HYGIENE

the UK vineyard register, merged with the FSA on 1 July. Among other things, **the FSA will be responsible for sampling and verifying the authenticity and composition of wines** in order to protect consumers. Defra will retain policy responsibility for all other aspects of the Common Agricultural Policy wine regime and for industry sponsorship.

The European Commission has launched a new project, *Better Training for Safer Food*, for enforcement practitioners employed in Member States. The aim is to ensure a **more consistent approach across the Community to monitoring and enforcement of feed and food law**, animal health and welfare rules and plant health law. A number of courses have been organised for 2006, and the strategy for 2007 and beyond is to be set out in a Commission White Paper due to be published June 2006. Further details can be found on the Commission website at [http://ec.europa.eu/food/training/index\\_en.htm](http://ec.europa.eu/food/training/index_en.htm)

## RESEARCH

The FSA is currently **looking to commission research or survey projects** on the following:

- ❖ microbial risk management
  - ❖ poultry
  - ❖ microbial surveillance
  - ❖ chemical contaminants from food production
  - ❖ mycotoxins and process contaminants
  - ❖ economics
  - ❖ safety assessment of novel and GM food
  - ❖ dietary surveys and nutrients
  - ❖ food authenticity.
- Contact the FSA's Research Coordination Unit at [MB-RCU@foodstandards.gsi.gov.uk](mailto:MB-RCU@foodstandards.gsi.gov.uk).

The FSA's **Science Strategy 2005-10 is now published** and available online. Its publication follows a public consultation in summer 2005 and discussion by the Agency's Board in open session in February 2006. The strategy describes the key science issues and activities being addressed by the Agency to ensure that its science supports its strategic objectives effectively, by providing a basis of robust scientific evidence for its policies and advice.

## NOVEL FOODS

The Advisory Committee on Novel Foods and Processes (ACNFP) was seeking views by 26 May on its draft opinion on **an application to market a phytosterol ingredient extracted from tall oil**. Tall oil is derived from sources such as pine trees. The draft opinion is available at [www.acnfp.gov.uk/assess/simproc/phytodd](http://www.acnfp.gov.uk/assess/simproc/phytodd).

The Agency was seeking comments on **an application to approve an ice structuring protein preparation as a novel food ingredient**. Ice structuring proteins (ISPs) are naturally occurring proteins and peptides, which are found in a variety of living organisms (such as fish, plants and insects). The applicant, Unilever, wants to use ISPs in ice creams and similar products to influence the formation of ice structure during their manufacture. Comments were requested to the ACNFP Secretariat by 10 July 2006.

## MEETINGS AND MISCELLANY

The FSA **continues to hold open board meetings**. Meetings are scheduled for 21 September in London and 12 October in Belfast. Agendas and webcasts/audio of past meetings are available on the FSA website.

The Chair of the Food Standards Agency, Dame Deirdre Hutton gave a speech at the Trading Standards Institute Annual Conference on 21 June 2006. The text of the speech, entitled **What Modern Government Demands from a Trading Standards service** is available on the Agency's website.



## CODEX ALIMENTARIUS

The FSA is responsible for Codex Alimentarius matters in the UK. The fax number for staff working on Codex is 020 7276 8192. The Codex website is at [www.codexalimentarius.net](http://www.codexalimentarius.net).

The Commission **Working Group meeting on Industrial Contaminants**, and the Codex Alimentarius Committee Meeting on Food Additives and Contaminants (CCFAC) in the Hague on 12 May and 19 May 2006. On the agenda were:

- ❖ Acrylamide
  - ❖ 3-MCPD
  - ❖ Furan
  - ❖ Ethylcarbamate.
- For more information contact Craig Mills. Tel: 020 7276 8729. Email: [craig.mills@foodstandards.gsi.gov.uk](mailto:craig.mills@foodstandards.gsi.gov.uk).

The **following Codex meetings are scheduled** for the coming months:

- ❖ Codex Committee on Fish and Fishery Products, Beijing, 18-22 September
- ❖ Codex Committee on Fresh Fruits and Vegetables, Mexico City, 25-29 September
- ❖ Codex Committee on Processed Fruits and Vegetables, Arlington USA, 16-21 October
- ❖ Codex Committee on Nutrition and Foods for Special Dietary Uses, Thailand, 30 October- 3 November.

Reports of meetings are available on the Codex website. Recent additions include The 58th Session of the Executive Committee, Geneva, 28 June - 1 July 2006.

# Other Department NEWS

## OTHER DEPARTMENTS

**FARM ANIMAL WELFARE COUNCIL,**  
1a Page Street, London SW1P 4PQ.  
**Tel:** 020 7904 6531  
**Fax:** 020 7904 6993  
**Website:** [www.fawc.org.uk](http://www.fawc.org.uk)

The Farm Animal Welfare Council (FAWC) has launched a **report on welfare labelling**. The report considers the information that can and should be transmitted to the interested consumer and others about the animal welfare provenance of the livestock products they purchase and addresses the benefits, effectiveness and practicalities of welfare labelling. The report also makes recommendations to improve the welfare of farmed animals through effective welfare labelling. The report is available at [www.fawc.org.uk/reports/welfare-label-0606.pdf](http://www.fawc.org.uk/reports/welfare-label-0606.pdf).

**ENVIRONMENT AGENCY**  
Addresses for regional offices are available on request.  
**Tel:** 0845 9333111  
**Email:** [enquiries@environment-agency.gov.uk](mailto:enquiries@environment-agency.gov.uk)  
**Website:** [www.environment-agency.gov.uk](http://www.environment-agency.gov.uk)

The EA is introducing Pollution Prevention Control (PPC) requirements aimed at large scale pig and poultry farmers. The PPC Regulations have been brought in to **control the impact that pig and poultry farms can have on the environment** through various pollutants such as ammonia and nutrients. Farmers affected by permitting changes can obtain a free CD-Rom (which includes a copy of the application form) from the Environment Agency. Tel: 08708 506 506 or Email: [enquiries@environment-agency.gov.uk](mailto:enquiries@environment-agency.gov.uk).

New regulations came into force on 14 May 2006 to **inform whether farmers can burn, bury or store waste on their farm**. EA has produced a comprehensive exemptions pack to help farmers through this registration process (available by phoning 0845 603 3113).

**DEPARTMENT FOR EDUCATION AND SKILLS,** Caxton House, Tothill Street, London SW1H 9FN  
**Tel:** 0870 000 2288  
**Email:** [info@dfes.gsi.gov.uk](mailto:info@dfes.gsi.gov.uk)  
**Web:** [www.dfes.gov.uk](http://www.dfes.gov.uk)

The DfES has announced **new standards for food in schools**. The announcement, made following a long period of consultation, bans the following products from schools altogether:

- ❖ Burgers and sausages from 'meat slurry' and 'mechanically recovered meat'
- ❖ Sweets, including chewing gum, liquorice, mints, fruit pastilles, toffees and marshmallows
- ❖ Chocolates and chocolate biscuits
- ❖ Snacks such as crisps, tortilla chips, salted nuts, onion rings and rice crackers.

Children will get "a minimum" of two portions of fruit and vegetables with every meal, while deep-fried food will be restricted to two portions per week. New menus will be used from September, with even tougher nutrient-based standards being introduced in 2008 for primary schools and in 2009 for secondary schools. The standards can be viewed at [www.teachernet.gov.uk/wholeschool/healthyliving](http://www.teachernet.gov.uk/wholeschool/healthyliving).

The DfES has also published **guidance to schools on how best to procure healthier food** and re-negotiate, or in extreme cases, end contracts with firms that cannot or will not provide healthier food. The guidance also considers the benefits of locally procured food on reducing food miles and helping to educate children about where their food comes from. The procurement guidance is available at [www.teachernet.gov.uk/wholeschool/healthyliving/foodanddrink/procuringmeals](http://www.teachernet.gov.uk/wholeschool/healthyliving/foodanddrink/procuringmeals).

The **first issue of the Choosing Health: Obesity Bulletin** has been published jointly by the DH, the DfES and the Department for Culture, Media and Sport. The Obesity Bulletin will be published twice yearly as part of the government's obesity programme. For further information see [www.dh.gov.uk/obesity](http://www.dh.gov.uk/obesity).

**SCHOOL FOOD TRUST,** Caxton House, Tothill Street, London SW1H 9FN  
**Tel:** 020 7273 5205  
**Email:** [info@sft.gsi.gov.uk](mailto:info@sft.gsi.gov.uk)  
**Web:** [www.schoolfoodtrust.org.uk](http://www.schoolfoodtrust.org.uk)

The School Food trust has been given the job of **supporting schools, cooks, caterers and local authorities to implement the new standards for school food**. The first standards to come into force, in September, are the new food-based standards for lunch. The immediate support the School Food Trust is offering to those who will introduce the standards includes:

- ❖ A summary of the key changes to the existing standards. This is on the website at [www.schoolfoodtrust.org.uk/school\\_lunch.php](http://www.schoolfoodtrust.org.uk/school_lunch.php) and will be reproduced shortly as a poster for use in schools
- ❖ Frequently asked questions
- ❖ A guide on the food-based standards. This is available on the website as a pdf
- ❖ A helpline for advice on how to introduce the standards. Tel: 0800 089 5001.

The trust will also be communicating directly with head cooks, head teachers, school catering providers and local authorities to make sure they all know about the new standards and the support the School Food Trust can give.

**THE COUNTRYSIDE AGENCY (BECOMING NATURAL ENGLAND, FROM 1 OCTOBER),**  
John Dower House, Crescent Place, Cheltenham GL50 3RA.  
**Tel:** 01242 521381  
**Fax:** 01242 584270  
**Email:** [info@countryside.gov.uk](mailto:info@countryside.gov.uk)  
**Web:** [www.countryside.gov.uk](http://www.countryside.gov.uk)

A unique **visual record of change to lowland agricultural landscapes in England** since 1972 is the focus of a new book. The publication presents an invaluable visual record of the lowland landscape in the first decade of the 21st century, against which future changes can be compared. Copies of *Agricultural Landscapes: 33 Years of Change* are available from [www.countryside.gov.uk](http://www.countryside.gov.uk).

**SUSTAINABLE DEVELOPMENT COMMISSION,**  
5th Floor, Romney House, Tufton Street, London SW1P 3RA.  
**Tel:** 020 7944 4964  
**Email:** [sd.commission@defra.gsi.gov.uk](mailto:sd.commission@defra.gsi.gov.uk)  
**Website:** [www.sd-commission.gov.uk](http://www.sd-commission.gov.uk)

*I Will if You Will* is a report containing a blueprint for action on climate change and environmental problems produced by the Sustainable Consumption Roundtable in association with the National Consumer Council. It states that Government and business must act now to help people tackle climate change and **get damaging products out of the shops**. Government and business are currently waiting for consumers to choose more 'green' products and services. Consumers are ready and willing to act on climate change and the environment, but can't see the point, because they feel their efforts would be isolated and in vain. To see real improvements, the deadlock must be broken. According to the report Britain already boasts a select range of sustainability success stories, including: sustainable wood products, fair trade coffee, dolphin-friendly tuna, and energy-efficient kitchen appliances. The report is available to download at [www.sd-commission.org.uk/publications.php?id=367](http://www.sd-commission.org.uk/publications.php?id=367).

**DEPARTMENT FOR INTERNATIONAL DEVELOPMENT,**  
1 Palace Street, London SW1E 5HE  
**Tel:** 020 7023 0000  
**Email:** [enquiry@dfid.gov.uk](mailto:enquiry@dfid.gov.uk)  
**Website:** [www.dfid.gov.uk](http://www.dfid.gov.uk)

A UK **action plan to combat illegal fishing** has been produced by DFID. It states that illegal fishing is a serious global problem, and threatens one of the world's remaining global natural assets. The plan has been produced by a small group of fisheries ministers and NGO leaders called the High Seas Task Force. The Action Plan is available at [www.dfid.gov.uk/news/files/illegal-fishing-action-plan.asp](http://www.dfid.gov.uk/news/files/illegal-fishing-action-plan.asp).

# International NEWS

EUROPE

*We Feed the World* is a documentary by Austrian filmmaker Erwin Wagenhofer which traces the origins of the food we eat. The film covers food and globalisation, provides insight into the production of our food and attempts to answer the question “**what does world hunger have to do with us ?**” See [www.wefeed-the-world.at/en/film.htm](http://www.wefeed-the-world.at/en/film.htm).

The French government has adopted a strategy aimed at **halving sales of the most harmful pesticides and biocides** as part of its national plan to reduce health risks from environmental pollution. The objective of cutting sales by 50% was announced in June. Among the instruments adopted to achieve the cut is a tax on products containing carcinogenic, mutagenic and reprotoxic substances. Source: ENDS Europe Daily.

## EUROPEAN COMMISSION

Where individual contact details are not given in the following text, contact the EC press office

**Tel:** 020 7973 1992

**Email:**  
[press-web@ec.europa.eu](mailto:press-web@ec.europa.eu)

**Website:** <http://europa.eu.int/>

The European Commission has launched **an online public consultation on the possible revision of the Novel Food Regulation**. The Regulation lays down detailed rules for the authorisation of novel foods and novel food ingredients. A revision of the Regulation was deemed necessary to:

- ❖ Reflect the fact that genetically modified food no longer falls under its scope
- ❖ Create a more favourable legislative environment for innovation in the food industry
- ❖ Facilitate better internal and external trade in foodstuffs.

The deadline for comments to be received is 1 August 2006. More detailed information about the consultation is available at [http://ec.europa.eu/food/consultations/index\\_en.htm#open](http://ec.europa.eu/food/consultations/index_en.htm#open).

The European Parliament has approved **legislation that will govern nutrition and health claims made on foods**. It will affect how companies can use claims such as “low fat” or “high fibre” on food and drink packaging. The laws will also create guidelines for companies that claim their products are “good for your heart”. Under the new rules, nutritional profiles will be laid down by the European Commission. More information is available at [www.europarl.europa.eu/news/archive/default\\_en.htm](http://www.europarl.europa.eu/news/archive/default_en.htm).

The European Parliament has voted in favour of a compromise text for a Regulation of the European Parliament and of the Council on **the addition of vitamins and minerals and certain other substances to food**. The official text will be available in Autumn 2006 but the FSA is circulating an unofficial consolidated text. For more information contact Clare Lowrie on 020 7276 8171.

The EU’s Council of Agriculture and Fisheries Ministers has held a policy debate on a proposed Regulation **on organic production and the labelling of organic products**. The EC’s proposal aims to simplify, harmonise and modernise rules across the EU. A few delegations, however, expressed concern that it risked an unnecessary administrative burden for organic producers. More detailed information about the debate is available at: <http://europa.eu/rapid/>.

The European Consumer’s Association (BEUC) has written to the European Commission to express concern that **the Commission is questioning a Danish decision aiming to protect consumers from trans fatty acids**. These are present in biscuits, cereal bars, pies, cakes, pastries or fast foods. In June 2003, Denmark set an upper limit of 2% trans-fats in any food product put on the market. The Commission has opposed the Danish regulation as “disproportionate”. See [www.beuc.org](http://www.beuc.org) for more information.

## EUROPEAN FOOD SAFETY AUTHORITY (EFSA)

For details of the items below, contact: Rue de Genève, 10 B-1140, Brussels, Belgium

**Tel:** 0032 2 337 2111

**Fax:** 0032 2 726 6813

**Email:** [info@efsa.eu.int](mailto:info@efsa.eu.int)

**Web:** [www.efsa.eu.int](http://www.efsa.eu.int)

A new interim report released on 14 June by the EFSA shows **measures used to reduce salmonella contamination** on layer flock holdings appear to be working. The final report is expected later this year. Defra will discuss the final report with key stakeholders and consider any necessary action on the national control plan for layer flocks. The UK infection rate is ranked among the lowest third in Europe. The report is at [www.efsa.europa.eu/science/monitoring\\_zoonoses/reports/1541\\_en.html](http://www.efsa.europa.eu/science/monitoring_zoonoses/reports/1541_en.html).

The EFSA has announced the results of its evaluation of a new study on the sweetener aspartame. The European Commission asked EFSA to review research which claimed to have shown that rats given dosages of aspartame equivalent to the Acceptable Daily Intake (ADI) may develop tumours. EFSA’s Scientific Panel of Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) has concluded that “on the basis of all the evidence currently available, that **there is no need to review further the safety of aspartame** nor to revise the previously established ADI”. The EFSA study is available at [www.efsa.eu.int/press\\_room/media\\_events/1460\\_en.html](http://www.efsa.eu.int/press_room/media_events/1460_en.html).

**A fact sheet on avian influenza** has been developed by the European Commission (SANCO), EU Health Ministries, the European Centre for Disease Prevention and Control (ECDC) and the European Food Safety Authority. The fact sheet provides information and advice to groups at risk and members of the public. See [http://europa.eu.int/unitedkingdom/press/doc/avian\\_influenza.pdf](http://europa.eu.int/unitedkingdom/press/doc/avian_influenza.pdf).

## PESTICIDES ACTION NETWORK (PAN)

For details of any of the items listed below, contact: PAN Europe, Nernstweg 32, D-22765, Hamburg, Germany.

**Fax:** 0049 40 360 3038 405

**Email:**  
[coordinator@pan-europe.info](mailto:coordinator@pan-europe.info)

**Web:** [www.pan-europe.info](http://www.pan-europe.info)

The European Commission has adopted its *Thematic Strategy on the Sustainable Use of Pesticides*, with a proposal to revise the EU pesticides market authorisation rules. It also issued a proposal for a Framework Directive on the Sustainable Use of Pesticides. However PAN Europe has said it **doubts that the Strategy will meet the goals of making pesticide use more sustainable** and phasing out the most harmful products within a generation.

## The PAN Europe Annual Conference

is on 7-9 September in Bologna, Italy. The central theme is Integrated Crop Management/Integrated Pest Management and alternatives for the reduction of pesticide use. The programme is available on the PAN Europe website.

## EUROPEAN PUBLIC HEALTH ALLIANCE

For details of the items below, contact: EPHA, 33 Rue de Pascale, 1040 Brussels, Belgium.

**Tel:** 0032 2 230 3056

**Fax:** 0032 2 233 3880

**Email:** [epha@epha.org](mailto:epha@epha.org)

**Web:** [www.epha.org](http://www.epha.org)

EPHA-Environment Network has joined with Friends of the Earth Europe and IBFAN, the International Baby Food Action Network to call for strengthening of the European REACH chemical legislation. In a meeting on 27 June 2006 with the European Parliament, FOE launched *Toxic Inheritance*, a report revealing that **traces of 300 man-made chemicals are found in breast milk**. The report makes recommendations to strengthen REACH in the second reading, in order to tackle chemical contamination. See [www.epha.org/a/2299](http://www.epha.org/a/2299).

# International NEWS

## AUSTRALIA & NEW ZEALAND

**FSANZ (Australian office)**, PO Box 7186, Canberra MC 2610, Australia. Fax: (02) 6271 2278, email: info@foodstandards.gov.au.

**FSANZ (New Zealand office)**, PO Box 10559, Wellington 6036, New Zealand. Fax: (04) 473 9855, email: nz.reception@foodstandards.gov.nz.

**Web:** www.foodstandards.gov.au

Food Standards Australia New Zealand (FSANZ) is calling for public comment on a **proposal for mandatory fortification of food with folic acid**. A draft standard recommending folic acid be added to flour used for bread making has been issued for public comment. The standard is on the FSANZ website.

## GLOBAL

In Canada, the Federal Trans Fat Task Force report has been published, recommending a clear course of action for **ridging the Canadian food supply of trans-fat laden partially hydrogenated oils**. The next step would be for Health Canada to draft regulations to achieve the aims set out in the report, available at [http://sc.gc.ca/fn-an/alt\\_formats/hpfb-dgpsa/pdf/nutrition/tf-gt\\_rep-rap\\_e.pdf](http://sc.gc.ca/fn-an/alt_formats/hpfb-dgpsa/pdf/nutrition/tf-gt_rep-rap_e.pdf).

The International Federation of Organic Agriculture Movements (IFOAM) has held an event to present diverse and effective examples of how **organic agriculture contributes to food security and rural development in Africa**. Although the examples are all different, they share the common thread that optimises the use of local conditions, while refraining from external inputs and demonstrating successful community-based development. Find out more at [www.ifoam.org](http://www.ifoam.org).

The WHO has produced an educational **video on the prevention aspects of avian influenza in humans** through sensible precautions that prevent the spread of the disease in animals, and from animals to humans. The video is available at [www.who.int/foodsafety/publications/micro/ai\\_farmtofork/en](http://www.who.int/foodsafety/publications/micro/ai_farmtofork/en).

## GLOBAL

June 17 was the *World Day to Combat Desertification*. Much of the world's top soil is being depleted many times more quickly than it takes to be replaced. Modern agricultural methods of the Green Revolution variety, often supported by free trade and World Bank officials as part of economic development strategies, are major contributing factors to this trend. **As desertification spreads, livelihoods are lost and agricultural land is degraded**. For more information, visit [www.unccd.int/main.php](http://www.unccd.int/main.php).

Washington DC-based International Labor Rights Fund is bringing a **case against Wal-Mart for labour rights abuses** in Bangladesh, California, China, Indonesia, Nicaragua and Swaziland. ILRF is using Wal-Mart's code of conduct to bring the case. Wal-Mart maintains a code of conduct (its "Supplier Standards Agreement") with its foreign suppliers. This stipulates adherence to its corporate code of conduct as a direct condition of supplying products to Wal-Mart. By incorporating the code of conduct into the supply agreement, it creates a contractual obligation enforceable by the workers supplying Wal-Mart, who are the intended beneficiaries of the code's worker rights provisions. Click on current projects then go to the Wal-Mart section at [www.laborrights.org](http://www.laborrights.org) for more information.

Christian Aid has produced a paper on **Agricultural Liberalisation in Haiti**. The paper examines the rice, sugar and livestock sectors, evaluates who the winners and losers are, quantifies the impact and provides comprehensive recommendations for the way forward for Haitian agriculture. For more information contact Claire McGuigan 020 75232199 [CMcGuigan@christian-aid.org](mailto:CMcGuigan@christian-aid.org).

## UNITED STATES

Researchers at the Johns Hopkins Bloomberg School of Public Health have carried out an economic analysis which showed that **use of growth-promoting antibiotics in poultry were insufficient to offset the cost of the biological agents**, and resulted in a loss of about 0.45% of total cost. The paper *Growth-Promoting Antibiotics In Food Animal Production: An Economic Analysis* will be presented at *The Future of Agriculture: Science, Stewardship, and Sustainability* conference in Sacramento, August 7-9, 2006. See [www.dce.ksu.edu/dce/conf/ag&environment/](http://www.dce.ksu.edu/dce/conf/ag&environment/).

A Mintel report published in June finds that **almost two thirds of American consumers are concerned about the safety of artificial sweeteners**. The report states that the market does not seem so far to have been affected. However it also notes that these concerns, plus recent findings that suggest sugar-free products do not satiate a person's appetite (which could mean that sugar-free food and drinks are actually a liability to dieters) may affect the long-term future of the market for sweeteners. Source: Beverage Daily.com.

A new report by Organic Monitor reveals that **supply of organic meat is not keeping pace with demand**. The most adversely affected region is North America where supply has been unable to meet demand since the US Department of Agriculture put in place the National Organic Program (NOP) in 2002. This means US processors have been importing organic meat products from Latin America, Australasia and Canada. Source: Food Navigator-USA.com.

**Amazon.com has started selling organic groceries** in the United States. The Seattle based company went online with their own grocery site on May 25 this year and is offering 15,000 non-perishable items, about half from organic production.

The report **Food Without Thought: How US Farm Policy Contributes to Obesity**, has found that low

## UNITED STATES

prices for corn and soybeans over the last several decades has spurred investment in high fructose corn syrup (HFCS) and hydrogenated vegetable oils (trans fats). The introduction of HFCS and trans fats directly mirrors alarming increases in obesity rates in the US. While prices for crop ingredients for HFCS and trans fats have decreased, prices for fruits and vegetables, grown with relatively little government support, have steadily increased, according to the report. A number of studies have documented the strong correlation between price and consumer food purchases. The full report can be found at: [www.iatp.org](http://www.iatp.org).

The True Cost of Food, a campaign to promote sustainable food choices, has produced a 15-minute educational and entertaining **DVD about sustainable food**. See [www.truecostoffood.org](http://www.truecostoffood.org).

The Center for Science in the Public Interest (CSPI) has released a new book, **Six Arguments for a Greener Diet**, along with an interactive website. The book is a guide to the powerful impact that our dietary choices – especially high meat consumption – have on our environmental footprint. At the website [www.eatinggreen.org](http://www.eatinggreen.org) you can:

- ❖ Calculate the effects of your diet on your health, the environment, and animal welfare
- ❖ Test your knowledge of the impact of eating meat on the environment and human health
- ❖ Take a quick tour of America's food supply.

*Six Arguments for a Greener Diet* is also available from Amazon and others.

CSPI and the Washington DC law firm of Heideman Nudelman & Kalik, P.C. have **filed suit against KFC over its use of partially hydrogenated oil**. The class action suit asks that the court prohibit KFC from using partially hydrogenated oil, or that at the very least, signs be posted in KFC outlets notifying customers that many KFC foods are high in trans fat. See [www.cspinet.org](http://www.cspinet.org).

# Industry & Parliament

## INDUSTRY

Bayer AG, the German maker of the Alka-Seltzer heartburn pill, has **severed ties with a US group that promotes speed eating**. Last year's US Open of the International Federation of Competitive Eating Inc, which organises eating contests around the world, was sponsored by Alka-Seltzer. Bayer's association with IFOCE drew criticism from the Coalition Against Bayer Dangers, a group that campaigns against the German company, saying it causes "ecological, social, ethical and political problems around the world". See [www.cbgnetwork.com](http://www.cbgnetwork.com)

The US food regulatory agency has **rejected a proposed health claim submitted by Nestlé**, which would have implied that its whey protein infant formulas reduced the risk of food allergy symptoms. The Food and Drug administration (FDA) said in a letter to Nestlé that there was "no credible evidence" to support this claim. Source: Food USA Navigator.com.

The Health Protection Agency has said that **contaminated Cadbury's chocolate was the most likely cause of an outbreak of salmonella poisoning** in June. About 36 out of a total of 56 cases of the illness reported between March and July could be linked to the product. Source: BBC News.

## PARLIAMENT

The Scottish Executive has published a new consultation paper to build on Scotland's success in improving school meals. The next steps proposed to **help youngsters develop healthy eating habits** include:

- ❖ Introducing new powers for councils to provide nutritious snacks
- ❖ Ensuring that all food and drinks provided by schools meet tough nutritional standards
- ❖ Offering parents advice on healthy packed lunches
- ❖ Placing a duty on Councils to promote uptake of free school meals for the poorest families.

All schools will also be under a duty to become health promoting environments to

## PARLIAMENT

make health promotion a central purpose of schooling. The Executive intends to bring forward a Bill for presentation to the Scottish Parliament in autumn 2006. The consultation paper is available at [www.scotland.gov.uk/Publications/2006/05/02142249/0](http://www.scotland.gov.uk/Publications/2006/05/02142249/0).

A **meeting of the Parliamentary Food and Health Forum took place on 23 May**. The subjects under discussion included the Which? Food Choice Report and Sustain's Food Poverty Project. Minutes of the meeting and pdfs of the presentations are available at [www.fhf.org.uk/meet](http://www.fhf.org.uk/meet).

The **Parliamentary Food and Health Forum Spring Conference on Diet and Chronic Diseases** took place on 25 April. The conference included presentations on

- ❖ diet and nutrition
- ❖ diet and behaviour
- ❖ diet and obesity.

A conference report and copies of the presentations are available at [www.fhf.org.uk/meet](http://www.fhf.org.uk/meet).

The Environment, Food and Rural Affairs Committee held a **public hearing at the Royal Show in July on the Future of the CAP**. The session was part of the Committee's inquiry into the Government document, *A Vision for the Common Agricultural Policy*, published in December 2005. Areas the Committee is interested in include:

- ❖ Whether the Government remain committed to UK food production
- ❖ Potential distortions and inequality of treatment of farmers across the EU
- ❖ Possible environmental consequences of the proposals
- ❖ The international implications of reform.

As part of its inquiry, the Committee will also be hearing from witnesses at Westminster. For further information contact [capvision@parliament.uk](mailto:capvision@parliament.uk).

# Listings

## EVENTS

**Diet, Behaviour and the Junk Food Generation**, a seminar by Food and Behaviour Research is being held in Manchester on 29 September 2006. Find out more at [www.fabresearch.org](http://www.fabresearch.org).

A **biodynamic bee keeping workshop** *The Hives and Lives of Bees* with Michael Weiler will be held from 29 September - 1 October in Gloucestershire. Full details are available at [www.biodynamic.org.uk](http://www.biodynamic.org.uk)

The 2006 Healthy Foods European Summit **Innovation & Regulation, Consumer Communications, Health Trends, Policy and the Future for the Food & Beverage Industry** will be held from 31 October - 1 November 2006 in London. For more information see [www.healthyfoodssummit.com](http://www.healthyfoodssummit.com).

The Development Studies Association (DSA) one-day conference titled **The Private Sector, Poverty Reduction and International Development** will take place on 11 November 2006 at the University of Reading. One of the three main themes of the conference is "The Private Sector and Agriculture and Rural Development". For further details see [www.devstud.org.uk/conference.htm](http://www.devstud.org.uk/conference.htm).

The WHO Regional Office for Europe is organising a **Ministerial Conference on Counteracting Obesity** in collaboration with the European Commission. It will take place in Istanbul, Turkey on 15-17 November 2006, hosted by the Turkish Government. See [www.euro.who.int/obesity/conference/20060216\\_1](http://www.euro.who.int/obesity/conference/20060216_1)

The **6th National Nutrition and Health Conference** will be held in London on 25-26 November. See [www.nutritionandhealth.co.uk](http://www.nutritionandhealth.co.uk).

## PUBLICATIONS

**The Way we Eat: Why our Food Choices Matter** by Peter Singer was published by Rodale Press in May 2006. The book is intended as a thought-provoking look at how what we eat affects the environment and all living

## PUBLICATIONS

things – and how we can eat more healthfully and humanely. Available from Amazon and others.

*A Tale of 12 Kitchens* is a cookbook in which every aspect has been created by artist and passionate cook Jake Tilson. The book is a **personal and unique vision of food, its context, the way it is grown, packaged, bought and cooked** and the memories and emotions it evokes. Find out more at [www.jaketilson.com/12kitchens/uk/](http://www.jaketilson.com/12kitchens/uk/).

*The Future of Sustainability* is a new book which provides a **broad discussion on sustainable development**, rethinking and improving its effectiveness as a paradigm of today and tomorrow by bringing together the visions and contributions of highly esteemed thinkers on the subject. *The Future of Sustainability* is edited by Marco Keiner and published by Springer. Available from Amazon and others.

**They Are What You Feed Them** is a new book by Dr Alex Richardson which exposes the truth about what children eat – or fail to eat. Dr Richardson explains why common culprit foods can be so damaging – and so irresistible – and shows how to bring the best choices into your child's diet. *They Are What you Feed Them* is published by Harper Thorsons. Available from Amazon and others.

*Chew on This* is a new book from Eric Schlosser (*Fast Food Nation*) and Charles Wilson. **The book is aimed at readers aged 12 and over and is an overview of fast food**, explaining its origins, its marketing, its production and its effect on our health. Available from Amazon and others.

**The Savy Shopper** is a new book by Rose Prince, who examines topical food issues and looks behind the labels of popular food products in her column in the Daily Telegraph. The book brings together many of her investigations in an alphabetical list of food and drink products. Each covers nutritional, environmental and animal welfare issues. Available from Amazon.

# Sustain: The alliance for better food and farming

## MEMBERS

Arid Lands Initiative  
Association of Public Analysts  
Association of School Health  
Education Co-ordinators  
Baby Milk Action  
Bio-Dynamic Agricultural  
Association  
British Association for the Study  
of Community Dentistry  
British Dental Association  
British Dental Health Foundation  
British Dietetic Association  
British Heart Foundation Health  
Promotion Research Group  
Butterfly Conservation  
Campaign for Real Ale (CAMRA)  
Campaign to Protect Rural  
England  
Caroline Walker Trust  
Child Poverty Action Group  
Children's Society  
Common Ground  
Commonwork Land Trust  
Community Nutrition Group  
Compassion in World Farming  
Consensus Action on Salt and  
Health  
Countryside Restoration Trust  
Diabetes UK  
Ecology Trust  
Elm Farm Research Centre  
FairTrade Foundation  
Family Farmers' Association  
farm  
FARMA (National Farmers' Retail  
and Markets Association)  
Farmers' Link  
Federation of City Farms and  
Community Gardens  
Food Additives Campaign Team  
Food Commission  
Food Links UK  
Food Policy Centre  
Food Matters  
Forum for the Future  
f3 the local food consultants  
(formerly FLFI)  
Friends of the Earth  
Gaia Foundation  
Garden Organic (formerly HDRA)  
Genetics Forum  
GMB (Britain's General Union)  
Green Network  
Guild of Food Writers  
Health Education Trust  
HUSH: The UK *E.coli* Support Group  
Hyperactive Children's Support  
Group  
Institute of Consumer Sciences  
Institute of European  
Environmental Policy, London  
International Institute for  
Environment & Development  
Land Heritage  
The Land is Ours  
Local Authorities Coordinators of  
Regulatory Services (LACORS)  
McCarrison Society  
National Council of Women  
National Farmers' Union  
National Federation of Women's  
Institutes  
National Oral Health Promotion  
Group  
National Trust  
New Economics Foundation  
Northern Ireland Chest, Heart  
and Stroke Association  
Oral Health Promotion Research  
Group  
Permaculture Association  
Pesticides Action Network – UK  
Practical Action (Formerly ITDG)  
Progressio (formerly CIIR)  
Royal Society for the Protection  
of Birds (RSPB)  
TGWU - Agricultural Workers  
Group  
Society of Health Education and  
Health Promotion Specialists  
Soil Association  
Trading Standards Institute  
UNISON  
Vegetarian Society  
Wholesome Food Association  
World-Wide Opportunities on  
Organic Farms  
Women's Environmental Network  
Women's Food and Farming Union  
World Cancer Research Fund

## OBSERVERS

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Allergy Alliance  
Chartered Institute of  
Environmental Health  
Christian Aid  
Faculty of Public Health of the  
Royal College of Physicians  
Food Ethics Council  
Food Foundation  
National Consumer Council  
National Heart Forum  
Royal Society for the Promotion  
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UK Food Group  
UK Public Health Association  
Vega Research  
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## DIGEST

Kate Mitchell  
Jim Mitchell

## Sustain

The alliance for better food and farming

### OUR WORK

To represent around 100 national public interest organisations working at international, national, regional and local level.

### OUR AIM

To advocate food and agriculture policies and practices that enhance the health and welfare of people and animals, improve the working and living environment, promote equity and enrich society and culture.

*Digest* aims to keep readers abreast of developments in the food and agriculture policy arena every quarter. Sustain: The alliance for better food and farming takes every effort to summarise and reproduce accurately the information in *Digest*. Inclusion of any material does not imply that it forms part of the policy of Sustain: The alliance for better food and farming.

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