

SCHEDULE 1

Regulation 4

Reserved Descriptions

In this Schedule—

“cured meat” means a food consisting of meat and curing salt, whether or not the food also contains any other ingredient;

“curing salt” means—

- (a) sodium chloride, if used in sufficient quantity to have a significant preserving effect on the food;
- (b) potassium chloride, if used in sufficient quantity to have a significant preserving effect on the food;
- (c) a combination of any of sodium chloride, potassium chloride, sodium nitrate, potassium nitrate and sodium nitrite as authorised for use in Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives ^{M1[F1]} as last amended by Commission Regulation (EU) 2018/1497], except for a combination of sodium chloride and potassium chloride; or
- (d) a combination of sodium chloride and potassium chloride, if used in sufficient quantity to have a significant preserving effect on the food.

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Name of food</i>	<i>Meat or cured meat content requirements</i>	<i>Additional requirements</i>
	<p><i>The food must contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:</i></p> <p><i>Meat or, as the case may be, cured meat from pigs only</i></p> <p><i>Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only</i></p> <p><i>Meat or, as the case may be, cured meat from other species or other mixtures of meat</i></p>	
1. Burger - whether or not forming part of another word, but excluding any name falling within items 2 or 3 of this table	67% 55%	62%
		1. Where the name “burger” is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named type of cured meat is prepared at least equal to the minimum required meat content for that food

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				<p>2. Where the name “burger” is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food</p> <p>3. Where the name “burger” is used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements apply only to the meat mixture, as if the meat mixture were the regulated product in the labelling or advertising of which the name was used as the name of the food</p>
<p>2. Economy Burger - whether or not “burger” forms part of another word</p>	50%	41%	47%	<p>1. Where the name “economy burger” is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named type of cured meat is prepared at least equal to the minimum required meat content for that food</p> <p>2. Where the name “economy burger” is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food</p> <p>3. Where the name “economy burger” is used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements apply only</p>

<p>3. Hamburger 67% - whether or not forming part of another word</p>	<p>Not applicable</p>	<p>62%</p>	<p>to the meat mixture, as if the meat mixture were the regulated product in the labelling or advertising of which the name was used as the name of the food</p>
			<p>1. Where the name “hamburger” is used, the meat used in the preparation of the food must be beef, pork or a mixture of both</p>
			<p>2. Where the name “hamburger” is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food</p>
			<p>3. Where the name “hamburger” is used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements apply only to the meat mixture, as if the meat mixture were the regulated product in the labelling or advertising of which the name was used as the name of the food</p>
<p>4. Chopped 75% X, there being inserted in place of “X” the name “meat” or “cured meat” or the name of a type of meat or cured meat, whether or not there is also included the name of a type of meat</p>	<p>62%</p>	<p>70%</p>	<p>No additional requirement</p>

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<p>5. Corned X, there being inserted in place of “X” the name “meat” or the name of a type of meat, unless qualified by words which include the name of a food other than meat</p>	120%	120%	120%	<p>1. The food must consist wholly of meat that has been corned 2. Where the name of the food includes the name of a type of meat, the meat used in the preparation of the food must be wholly of the named type 3. The total fat content of the food must not exceed 15%</p>
<p>6. Luncheon meat or luncheon X, there being inserted in place of “X” the name of a type of meat or cured meat</p>	67%	55%	62%	<p>No additional requirement</p>
<p>7. Meat pie or meat pudding - the name “pie” or “pudding” qualified by the name of a type of meat or cured meat unless qualified also by the name of a food other than meat or cured meat—</p>				<p>No additional requirement</p>
<p>(a) based on the weight of the ingredients when the food is uncooked</p>	12.5%	12.5%	12.5%	
<p>(b) but if the food weighs—</p>	11%	11%	11%	
<p>(i) not more than 200 g and not less than 100 g</p>				
<p>(ii) less than 100 g</p>	10%	10%	10%	
<p>Game pie—</p>				<p>No additional requirement</p>

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(a) based on the weight of the ingredients when the food is uncooked	12.5%	12.5%	12.5%		
(b) but if the food weighs—	11%	11%	11%		
(i) not more than 200 g and not less than 100 g					
(ii) less than 100 g	10%	10%	10%		
8. Scottish pie or Scotch pie - based on the weight of the ingredients when the food is uncooked	10%	10%	10%	No requirement	additional
9. The name “ pie ” or “ pudding ” qualified by the words “meat” or “cured meat” or by the name of a type of meat or cured meat and also qualified by the name of a food other than meat or cured meat—				No requirement	additional
(a) where the former (meat-related) qualification precedes the latter	7%	7%	7%		
(b) where the latter (non-meat-related) qualification precedes the former	6%	6%	6%		
Based, in both cases, on the weight of the					

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<p>ingredients when the food is uncooked</p> <p>10. Pasty, 6% pastieBridie or sausage roll</p> <p>based on the weight of the ingredients when the food is uncooked</p> <p>11. Sausage (excluding the name “sausage” when qualified by the words “liver” or “tongue” or both), chipolata, link or sausage meat—</p> <p>(a) where the 42% name is qualified by the name “pork” but not by the name of any other type of meat</p> <p>(b) in all other 32% cases</p>	<p>6%</p> <p>6%</p> <p>6%</p> <p>Not applicable</p> <p>26%</p>	<p>6%</p> <p>Not applicable</p> <p>30%</p>	<p>No requirement</p> <p>No requirement</p>	<p>additional</p> <p>additional</p>
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<p>Textual Amendments</p> <p>F1 Words in Sch. 1 inserted (11.2.2019) by The Food (Miscellaneous Amendments and Revocations) Regulations (Northern Ireland) 2019 (S.R. 2019/5), regs. 1(1), 30(3)</p>
<p>Marginal Citations</p> <p>M1 OJ No L 354, 31.12.2008, p 16, last amended by Commission Regulation (EU) No 1093/2014 (OJ No L299, 17.10.2014 p.22)</p>

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Notes

1. In relation to items 4, 5 and 6, the percentages in column 2 are based on the weight of the raw meat used to make the food (“the raw meat ingredient”) as a percentage of the weight of the cooked finished product. In relation to the other items, the percentages are based on the weight of the raw meat ingredient used to make the food as a percentage of the total weight of all the ingredients used to make the food (including the raw meat ingredient) at the time of their use as an ingredient.

2. The quantity of meat specified in the table is to be determined taking into account the provisions relating to total fat and connective tissue content in point 17 of Part B of Annex VII to FIC, including any downward adjustment needed in a case where the total fat and connective tissue content in the regulated product exceeds the values indicated in the table in point 17 of Part B of Annex VII to FIC.

Changes to legislation:

There are currently no known outstanding effects for the The Products Containing Meat etc. Regulations (Northern Ireland) 2014, SCHEDULE 1.