## **Annex A - Glossary of terms**

Below are a set of definitions that are used throughout this consultation. Legal definitions have been used where possible, including a link to the relevant legal text. In some cases, we have defined terms solely for this consultation to provide clarity and to minimise differing interpretations of the questions as much as possible. These definitions are indicated by an asterisk '\*'. If any labelling reforms were introduced, we would need to define such terms in law.

- \*Baseline UK welfare regulations: The standards for animal welfare set out in UK legislation, which include standards relating to animal welfare on-farm and at slaughter. This includes, but is not limited to:
  - The <u>Animal Welfare Act England and Wales 2006</u>, <u>Animal Health and Welfare Act Scotland 2006</u> and <u>Welfare of Animals Act Northern Ireland</u> (2011)
  - the Welfare of Farmed Animals Regulations for <u>England (2007)</u>, <u>Wales (2007)</u>, <u>Scotland (2010)</u> and <u>Northern Ireland (2012)</u>
  - the Mutilations (Permitted Procedures) Regulations for <u>England (2007)</u>,
     <u>Wales (2007)</u>; the <u>Prohibited Procedures on Protected Animals (Exemptions)</u> (<u>Scotland) Regulations (2010)</u>; and the <u>Welfare of Animals (Permitted Procedures by Lay Persons) Regulations (Northern Ireland) (2012)</u>.
  - the Welfare at the Time of Killing Regulations for <u>England (2015)</u>, <u>Scotland (2012)</u>, <u>Wales (2014)</u> and <u>Northern Ireland (2014)</u>.
- \*Higher welfare: exceeding UK baseline welfare regulations
- \*UK baseline products: those, either domestically produced or imported, that meet our baseline UK welfare regulations
- \*Higher welfare products: those, either domestically produced or imported, that exceed our baseline UK welfare regulations
- \*Imports of lower welfare: the subset of imported products that do not meet baseline UK welfare regulations
- Food: any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans (definition: Assimilated Regulation 178/2002 on the definition of 'food')
- **Pork, chicken and eggs:** Food products intended for human consumption derived from pigs, meat chickens, and eggs from laying hens
- **Unprocessed products:** those that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed (definition: Assimilated Hygiene Regulation 852/2004))
- Processed products: those resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics(definition: <u>Assimilated Hygiene</u> <u>Regulation 852/2004</u>)

- Processing: any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinfinating, extraction, extrusion or a combination of those processes (definition: <u>Assimilated Hygiene Regulation</u> 852/2004)
- Products of animal origin (POAO): any products derived from animals or products
  that have a close relationship with animals. They include: fresh meat and offal,
  game and poultry, meat products, fish, shellfish and fish products, processed
  animal protein for human consumption, processed pet food or raw material for pet
  food production, lard and rendered fats, animal casings, milk and milk products,
  eggs and egg products, honey, semen, embryos, manure, blood and blood
  products, bones, bone products and gelatine, hides and skins, bristles, wool, hair
  and leathers, hay and straw, hunting trophies i.e. animal heads and skins and
  insect pupae (definition: Animals and animal products: international trade
  regulations)
- Primary ingredient: an ingredient or ingredients of a food that represent more than 50% of that food or which are usually associated with the name of the food by the consumer and for which in most cases a quantitative indication is required, for example, lamb in a shepherd's pie (definition: <u>Assimilated Regulation 1169/2011 on</u> the Provision of Food Information to Consumers)
- \*Secondary ingredient: any ingredient or ingredients of a food which are not primary ingredients and for which a quantitative indication is not required, for example, egg in a cake
- Mass balance: A supply chain approach that avoids the need for segregation of
  ingredients. It means that the proportion of products labelled as containing a
  certified ingredient equates to the volume of certified ingredients sourced.
- Prepacked foods: any single item for presentation as such to the final consumer and to mass caterers, consisting of a food and the packaging into which it was put before being offered for sale, whether such packaging encloses the food completely or only partially, but in any event in such a way that the contents cannot be altered without opening or changing the packaging (definition: <u>Assimilated Regulation</u> 1169/2011 on the Provision of Food Information to Consumers)
- Loose food: A food that is sold loose. This can include meat at a deli counter, unpackaged bread, market vegetables, and pick and mix sweets (definition: <u>Food</u> <u>labelling: loose foods - GOV.UK (www.gov.uk)</u>
- **Prepacked for direct sale:** a food that is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected for example, a coffee shop own-brand sandwich (as set out in <u>Food Standards Agency guidance</u> and <u>Food Standards Scotland Guidance</u>).
- Mass caterer: any establishment (including a vehicle or a fixed or mobile stall), such as restaurants, canteens, schools, hospitals and catering enterprises in which, in the course of a business, food is prepared to be ready for consumption by the final consumer (definition: <u>Assimilated Regulation 1169/2011 on the Provision of Food Information to Consumers</u>)

- Food business operator: the natural or legal persons responsible for ensuring that
  the requirements of food law are met within the food business under their control
  (definition: <u>Assimilated Food Law Regulation No 178/2002</u>)
- Food business: any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food (definition: <u>Assimilated Regulation 178/2002</u>)
- Food information: information concerning a food and made available to the final
  consumer by means of a label, other accompanying material, or any other means
  including modern technology tools or verbal communication (definition: <u>Assimilated</u>
  Regulation 1169/2011 on the Provision of Food Information to Consumers)
- Labelling: Any words, particulars, trade marks, brand name, pictorial matter or symbol relating to a food and placed on any packaging, document, notice, label, ring or collar accompanying or referring to such food (definition: <u>Assimilated</u> <u>Regulation 1169/2011 on the Provision of Food Information to Consumers</u>)
- Marketing standards: the set of legally defined requirements governing the production, promotion and sale of certain products, including eggs and beef (amongst other products) (See Agriculture Act 2020, Agriculture (Law and Data) (Scotland) Act 2020 013)
- \*Marketing terms: words or phrases used to promote a product, and which are not legally defined or otherwise certified, for example, grass-fed
- Qualifying Northern Ireland Goods (QNIGs): are defined as goods which either:

   (a) are present or have been present in Northern Ireland and are not subject to any customs supervision, restriction or control which does not arise from the goods being taken out of the territory of Northern Ireland or the European Union, or (b) are NI processed products, as defined in <a href="The Definition of Qualifying Northern Ireland Goods">The Definition of Qualifying Northern Ireland Goods</a> (EU Exit) Regulations 2020