

Introduction

The product range checker enables you to identify which Catering Mark standards your products will be assessed against during a Catering Mark inspection and which of your products are Catering Mark compliant.

At inspection caterers are asked to demonstrate compliance and require evidence from you to back up claims that products meet the Catering Mark standards. The product range checker provides further information about the evidence required from you by caterers who are making a Catering Mark application/Catering Mark renewal or upgrade.

The products you identify as compliant can then be promoted to caterers accordingly, **providing you have the evidence required to back this up**. Please note that any promotional material you create or claims you make against the Catering Mark must be approved by us before it is published.

Instructions

The product range checker is broken down into the following product categories; **ambient & prepared products, eggs, fish, meat, fruit & vegetables** and **dairy**. Please note that prepared products refers to chilled or frozen multi ingredient products, such as non-meat protein alternatives, soup and ready-made sauces.

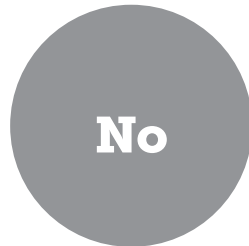
- It starts with a general question about food safety, answer this and work through the checker accordingly.
- Select the product category that you would like to check. Work through the flow diagram answering 'yes' or 'no' to the questions about the Catering Mark standards that are shown. Please note that only the standards relevant to the product category you selected will appear.
- As you work through the category you have selected please refer to **pages 6-11** to find out more information about each standard and also the evidence that is required during a Catering Mark inspection.

Standard 1.11

Do you have verification that you meet the appropriate food safety standards?



If **Yes** progress through checklist.



If **No** please look into this before supplying into Catering Mark supply chain.

Standard 1.11

All suppliers have been verified to ensure they apply appropriate food safety standards.

Evidence required –
at least **one** of the following:

- Contracts or supplier declaration specifying compliance with relevant EU/UK legislation
- Copies of your current certificates demonstrating compliance with relevant EU/UK legislation (e.g. BRC, Salsa)
- Undergo customer audits and demonstrate compliance with food safety standards

Catering Mark Supplier **product range checker**

Ambient & prepared products

Standard 1.5 & 1.6

Free from undesirable additives, artificial trans fats and GM ingredients?

No

Doesn't meet Bronze standard and **can't** be used on a Catering Mark accredited menu

Yes

Meets the Bronze standards and **can** be used on a Catering Mark accredited menu

N.B. You can check a product against **standard 1.1** to see if it can be counted as 75% freshly prepared

At silver & gold

Any ethical or environmentally friendly food earn caterers points (**standard 2.1**) Please note caterers also score points for spend on oil, sugar and flour produced in the UK (**standard 2.3**)

Eggs

Standard 1.4

Eggs (including liquid egg) are from Free Range hens?

No

Doesn't meet Bronze standard and **can't** be used on a Catering Mark accredited menu

Yes

Meets the Bronze standards and **can** be used on a Catering Mark accredited menu

At silver & gold

Organic eggs earn caterers points (**standard 2.1**) Please note caterers also score points for spend on eggs laid in their region/the UK (**standard 2.3**)

Catering Mark Supplier **product range checker**

Fish

Standard 1.3

Fish is not present on the Marine Conservation Society (MCS)

'Fish to avoid list' www.fishonline.org/fishfinder?min=5&max=5&fish=&avoid=1

No

Product is not present on the fish to avoid list.
Fish meets the bronze standards

Yes

Product is present on the fish to avoid list.
Can't be included as part of a Catering Mark menu

At silver & gold

RSPCA Assured, MSC and MCS 'fish to eat' earn caterers points (**standard 2.1**). Please note caterers also score points for spend on fish caught in the UK/their region (**standard 2.3**)

N.B. You can check a product against **standard 1.1** to see if it can be counted as 75% freshly prepared

Dairy

Standard 1.5 & 1.6

Free from undesirable additives, artificial trans fats and GM ingredients?

No

Doesn't meet Bronze standard and **can't** be used on a Catering Mark accredited menu

N.B. You can check a product against **standard 1.1** to see if it can be counted as 75% freshly prepared

Yes

Meets the Bronze standards and **can** be used on a Catering Mark accredited menu

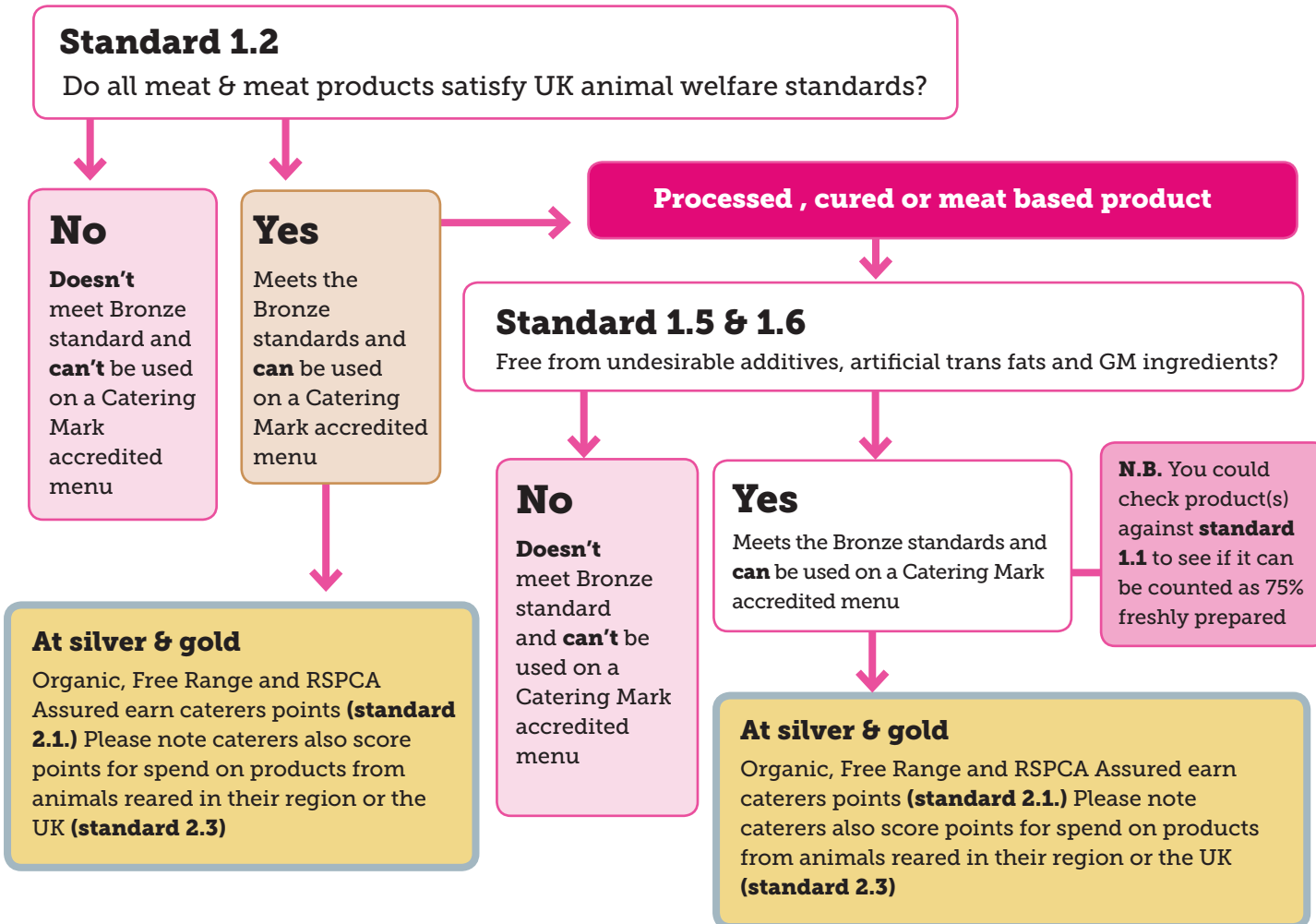
At silver & gold

Any ethical or environmentally friendly food earn caterers point (**standard 2.1**) Please note caterers also score points for spend on dairy products within their region or the UK (**standard 2.3**)

Catering Mark Supplier **product range checker**

Meat **Processed meat** e.g. sausages, burgers,
Cured meat e.g. pepperoni, chorizo, bacon
Meat based products e.g. meat pies, haggis

Fruit and Vegetables



At silver & gold
Organic and LEAF certified fruit and vegetables earn caterers points (**standard 2.1.**) . Please note caterers also score points for spend on locally/ UK grown produce (**standard 2.3**)

Catering Mark Supplier **product range checker**

Standards: **Bronze**

Standard 1.1

At least 75% of dishes on the menu are freshly prepared (on site or at a local hub kitchen) from unprocessed ingredients.

✓ Dishes containing the following can be counted as freshly prepared:

✓	Fresh or frozen vegetables or fruit
✓	Canned sweetcorn or pulses
✓	Fresh, dried, canned fruit (no syrup), including tinned tomatoes
✓	Fresh or frozen meat (which can be preiced or minced) and ham
✓	Fresh or frozen dairy products including ice cream or yoghurt
✓	Sausages, burgers or meatballs (minimum meat content 62%)
✓	Pesto
✓	Cheese (unless processed, see opposite)
✓	Curry paste
✓	Pasta and rice
✓	Bread, rolls and wraps
✓	Stock cubes or bouillon (must be free from additives and trans fats as in standard 1.5)
✓	Bread mix, custard powder and gravy mix(must be free from additives and trans fats as in standard 1.5)

✗ Dishes containing the following cannot counted as freshly prepared:

✗	Pre-prepared potatoes using chlorine based whitening agents
✗	Reconstituted meat
✗	Pre-cooked meat (except ham)
✗	Packet mixes, with the exception of bread mix, custard powder and gravy mix (free from additives and trans fats as in standard 1.5)
✗	Pre-prepared sauces
✗	Bought-in baked beans
✗	Dried egg
✗	Dried milk products, such as skimmed
✗	Milk powder (e.g. used for béchamel)
✗	Jelly cubes and crystals
✗	Sausages, burgers and meatballs with less than 62% meat content
✗	Processed cheese (cheese further processed to include additives, unfermented dairy ingredients, emulsifiers, extra salt or whey)
✗	Bought-in breaded or battered fish products

Evidence required –

- Caterers are asked to show their menus and the inspector completes a calculation during the inspection.
- Inspectors will also look in store cupboards, fridge's and freezer to check products comply

Catering Mark Supplier **product range checker**

Standards: **Bronze**

Standard 1.2

All meat is from farms which satisfy UK animal welfare standards.

All meat and meat within products on the menu must be accredited by **one** of the following welfare schemes:

	Assured Food Standards (Red Tractor Assurance)		Organic
	Quality Meat Scotland (QMS)		RSPCA Assured
	Farm Assured Welsh Livestock (FAWL)		British Poultry Council Duck Assurance Scheme
	Farm Quality Assurance Scheme (FGAS) Northern Ireland		SAI Global/EFSIS Assured Farm Venison Standard
	EBLEX Quality Standard Mark (English Beef and Lamb Executive)		British Quality Assured Pig Standard

Evidence required –
at least **two** of the following:

- Completed Catering Mark meat declarations detailing each meat or meat product you supply and which welfare standards they meet, these can be downloaded from the resources page. Or have this written into your contract to demonstrate that only meat and meat products assured by one of the welfare schemes recognised by this standard will be supplied
- Meat purchase invoices (showing assured status either by product description or code)
- Assurance certificates

Catering Mark Supplier **product range checker**

Standards: **Bronze**

Standard: 1.3

No fish are served from the Marine Conservation Society

www.fishonline.org/fishfinder?min=5&max=5&fish=&avoid=1

Evidence required –

at least **one** of the following:

- Contracts or supplier declaration that state none of the fish supplied are on the MCS 'fish to avoid list'
- Fish purchases invoices
- Provide details of the species and source of the fish to allow caterers to display this on their menus

Standard: 1.4

Eggs (including liquid) are from free range hens

Evidence required –

at least **one** of the following:

- Contracts or Catering Mark supplier declaration (these can be downloaded from the resources page) to confirm supply eggs from free range hens
- Egg purchases' invoices (showing production status)

Standard: 1.5 and 1.6

No undesirable additives, artificial trans fats or GM ingredients are used.

Evidence required –

at least **one** of the following:

- Contracts with customers stating you won't provide products containing these ingredients or additives
- Completed Catering Mark supplier declarations declaration (these can be downloaded from the resources page)

Catering Mark Supplier **product range checker**

Standards: **Bronze**

No undesirable additives or artificial trans fats

You must not use any products or ingredients which contain artificial trans fats or the following additives:

Colourings

E102 tartrazine
E104 quinoline yellow
E107 yellow 2G
E110 sunset yellow
E120 cochineal
E122 carmoisine
E123 amaranth
E124 ponceau 4R
E129 allura red
E131 patent blue V
E132 indigo carmine
E133 brilliant blue
FCF E151 black PN

Flavourings/enhancers

E621 monosodium glutamate
E635 sodium 5 – ribonucleotide

Sweeteners

E950 acesulfame K
E951 aspartame
E954 sodium saccharin

Preservatives

E211 sodium benzoate

Catering Mark Supplier **product range checker**

Standards: **Silver** **Gold**

Standard 2.1

Ethical and environmentally friendly food

Points are awarded for sourcing:

	Organic		LEAF
	Free range		Marine Stewardship Council certified fish and Marine Conservation Society
	RSPCA Assured		'fish to eat'
	Fairtrade		

Mandatory ingredient spend:

To achieve **silver** a minimum of 5% of the ingredient spend on your Catering Mark menu must be on organic food.

To achieve **gold** a minimum of 15% of the ingredient spend on your Catering Mark menus must be on organic food and at least 5% on free range pork or poultry meat.

Evidence required:

- Contracts with your suppliers specify organic, free range etc. products.
- Invoices/delivery notes demonstrate organic, free range etc. status.

Catering Mark Supplier **product range checker**

Standards: **Silver** **Gold**

Standard: 2.3

Championing local producers

Standard 2.3.1- Caterers are rewarded for every penny spent on food grown/reared/produced within their region (please see the map on page 10 for definitions of region.) This includes raw ingredients and any locally produced items made with 50% or more local ingredients.

Standard 2.3.2- Caterers also score points for above average UK sourcing levels for raw ingredients as (defined by Defra anything over 59%.) Raw ingredients are defined as meat, fish, dairy products, eggs, fruit, vegetables, oil, sugar and flour.

Evidence required:

- Invoices/delivery notes demonstrate the origin of products

Definition of regions

