Instructions

Answer five questions out of eight.

The answers to each question must be returned in the examination script booklets provided. All examination scripts must be handed in at the end of the examination.

The marks allocated to each question are given.

Unless otherwise stated, references to Statutes in England include the equivalent alternatives for Scotland, Wales and Northern Ireland.

Unless otherwise stated, any reference to Statutes includes the EU regulations that they enforce.

1.
   a) Detail all the legislation which relates to added water in meat (12)
   b) Explain how you would assess an official sample taken from a poultry processing plant producing whole frozen chickens for the presence of extraneous water. (8)

2.
   a) Summarise the main aspects of the Bread and Flour Regulations 1998 which relate to composition and labelling. (10)
   b) Explain how you would prepare both a bread and a flour before analysing to ensure compliance with the regulations and give the reasoning for your choices. (5)
   c) Detail how you would then analyse the flour for propionic acid. (5)

3.
   Detail the legislation relating to the composition and labelling of food supplements. (20)
4. The food information regulations prescribe nutrition information and permit additional voluntary nutrition information on food labels. Detail the requirements in both legislation and guidance which control how it can be presented on a food label. (20)

5. 
   a) Outline the legislation and guidance controlling the labelling and composition of honey. (12)
   b) Summarise how you might establish the authenticity of a Manuka honey taking into account its unique properties and potential adulterants. (8)

6. In relation to the allocation of a date of minimum durability to a food, discuss the process which should be undertaken to establish this for a meat product. (20)

7. Explain the function of the following additives and how you would quantitatively determine:
   i) Sorbic acid in a soft drink
   ii) Potassium ferrocyanide in salt
   iii) Sorbitol in confectionery
   iv) Nitrite in a meat product (20)

8. Explain how the following terms can be used in Food labelling based on current guidance:
   i) Natural
   ii) Pure
   iii) Fresh
   iv) Traditional
   v) Local
   vi) Organic
   vii) Premium
   viii) Homemade (20)

END OF PAPER