

legislation on food additives and their use in foods. It is, however, equally useful for all individuals with research interests in the food sector.

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**The New QUID Regulations: Practical Guidance on the New Regulations and other Food Labelling Legislation**

C. Crawford; Chandos Publishing, Oxford, 1999, xiii + 142 pages, ISBN 1-902375-15-7, £45.00

The Food Labelling Regulations 1996 introduced a number of changes to labelling law with which food manufacturers, processors and retailers had to comply. The Food Labelling (Amendment) Regulations 1998, the so-called QUID Regulations, resulted in a range of new obligations for the food industry. Overall, the legislation is complex and getting to grips with the relevant legislation can be a daunting and time consuming task. This book therefore covers the legal requirements concerned with the labelling of food for retail sale or for supply to restaurants and other caterers. Many of these requirements are laid down in the 1996 and 1998 regulations, however other legislation also imposes labelling obligations and is covered. Thus, the overall aim of this volume is to enable an individual to gain an under-

standing of the UK's highly complex food labelling law by gathering together information from a large number of sources (both statutory and non-statutory) in an up-to-date single sourcebook.

The initial chapter provides a general introduction to the subject and the following chapter covers the topic of definitions. Precise definitions are necessary for a correct interpretation of the law, and a comprehensive list is provided. Other important topics detailed include ingredient names and lists, compound ingredients, labelling exemptions, date, lot and quantity marks, nutritional claims and information, organic foods, and genetically modified foods. A set of detailed appendices is also included and cover names prescribed by law, generic names, permitted food additives, 'use by' dates, microbiological safety, and relevant UK food regulation references.

This volume is part of the 'Chandos Series on the Food Industry' in association with The British Library, and is required reading for all food manufacturers, processors and retailers, and will be of interest to individuals involved in the design and analysis of food products. The useful information contained within is presented in a simple and systematic form using a system of cross-referencing so as to aid easy reference.

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