

30/02 November 2002

SURVEY OF ADDED WATER IN RAW SCALLOPS, ICE-GLAZED (PEELED) SCAMPI TAILS, AND SCAMPI CONTENT IN COATED (BREADED) SCAMPI PRODUCTS

This survey was conducted as part of the Agency's food authenticity programme, which aims to gather information about the description of food in the UK.

Key Facts

- The aim of the survey was to determine the levels of added water in raw scallops and peeled scampi tails, as well as to check label declarations of percentage scampi content in breaded scampi.
- The results show high levels of added water in some samples of scallops and ice-glazed peeled scampi, which are not reflected in the product description. They also indicate a need to improve the labelling of some breaded scampi products.
- 48 percent of the scallop samples had added water in excess of 10 percent, and the maximum added water was 54 percent.
- 86 percent of the ice-glazed peeled scampi samples had more than 10 percent added water, and the maximum was 44 percent.
- 23 percent of the breaded scampi samples either did not give a declared scampi content or declared a scampi content at least 5 percent more than was determined by analysis. 22 percent of samples were also found to have more scampi than declared.
- All results have been passed to local authorities who will be following-up on the results. They will be checking manufacturers' compliance with a 1998 Code of Practice for Fish Products drawn up between sectors of the industry, LACORS and the Association of Public Analysts. The Code makes recommendations on the labelling of fish and shellfish products, as well as laying down good manufacturing practice to minimise the amount of water taken up in fish and shellfish during their preparation and processing.

Summary

1. The Food Standards Agency carried out a survey to measure levels of added water in raw scallops and peeled scampi tails, and to verify label declarations of percentage scampi content in coated scampi products.
2. A total of 255 samples, comprising 86 scallops, 21 ice-glazed, peeled scampi tails and 148 coated scampi products were collected in 16 local authorities throughout the UK and analysed by four laboratories. The following was found:
 - 41 (48 percent) of the scallop samples, of which 23 samples were prepacked and 18 samples were sold loose, had more than 10 percent added water (excluding any ice glaze), which was not reflected in the product description. Levels of added water in the scallops ranged from 0 to 54 percent.
 - Eighteen (86 percent) of the ice-glazed (peeled) scampi tail samples were found to have more than 10 percent added water (excluding any ice glaze), without an adequate indication of this. Levels of added water in the scampi tails ranged from 9 to 44 percent;
 - 34 (23 percent) of the coated scampi samples were found either to have no declared scampi content (9 percent) as required by QUID labelling rules or to have a determined scampi content which was 5 percent or more lower than that declared on the label (14 percent). The maximum over-declaration of scampi content was 16 percent. 32 samples (22 percent) had a scampi content more than 5 percent than that declared. Fifty-five percent of samples were found to be labelled correctly in that they had scampi declarations which were accurate to within 5 percent declared on the label.
3. The results of the survey show that there are large amounts of added water in many of the scallop and ice-glazed (peeled) scampi tail products investigated and that some of the label declarations of scampi content in the coated scampi products are inaccurate. All results have been passed to local authorities for any follow-up action. They will be checking industry compliance with the 1998 Code of Practice for Fish Products (the Code) drawn up between industry, LACORS and the Association of Public Analysts ⁽¹⁾. The Code makes recommendations on the labelling of fish and shellfish products, as well as laying down good manufacturing practice (GMP) to minimise the amount of water taken up in fish and shellfish during their preparation and processing.

Background

4. The preparation of fish and shellfish utilises large quantities of water to achieve good manufacturing and hygienic practice. However, fish and shellfish in particular absorb water and lose soluble nitrogen very readily during preparation and processing. In recognition of these particular difficulties, a Code of Practice on the Declaration of Fish Content in Fish Products⁽¹⁾ was published in 1998 by UK food industry organisations together with enforcement authorities. This laid the ground rules for the measurement of fish content and the definition and labelling of fish as an ingredient in fish products. It was drawn up by manufacturing, retail and catering sectors together with trading standards and public analysts, and serves as the basis for the implementation of Quantitative Ingredient Declaration (QUID)⁽²⁾ legislation. QUID legislation requires a percentage fish content declaration to appear on the label of most fish products (where fish appears in the name of the food or is the main characterising ingredient).
5. The Code defines what is a fish or shellfish ingredient, taking account of the technically unavoidable process water uptake and loss of soluble protein associated with good manufacturing and hygienic practice. In order to verify whether these practices were adhered to, agreed interim nitrogen factors to calculate fish content or added water are detailed in the Code. The Code also gives a recommended procedure for industry and local authorities to investigate cases that do not appear to follow the Code, as well as due diligence defence procedures.
6. This survey has examined raw scallops, ice-glazed (peeled) scampi tails and coated (breaded) scampi to determine the levels of added water, as well as to verify that consumers are being provided with accurate information on the scallop and scampi content of products they are purchasing.

Nitrogen factors

7. Nitrogen content is generally used to calculate the amount of fish by means of a conversion factor (nitrogen factor). However nitrogen levels vary naturally between different species of fish and shellfish, and even for the same species because of different fishing grounds, size, sex or spawning cycles as well as handling variables such as icing. This variation is normally taken into account by choosing an appropriate average factor. In addition for the purposes of calculating a fish or shellfish ingredient content due

account needs to be taken of the decrease in nitrogen that occurs during handling and processing before the shellfish is incorporated into the product, as well as any process variation. The nitrogen factors in the Code were agreed on an interim basis of taking all these factors into account and assume the fish or shellfish ingredient has been prepared under GMP. The factors serve as a trigger for further investigation by enforcement if fish contents do not match their declared values.

8. The factors for scallops were based on statutory limits of water content set by French authorities. These limits were based on data of scallop composition throughout the year. In the case of scampi tail, the factor was revised by the AMC, in 2001, from 2.33 to 2.45. The revision used data from an extensive study of scampi composition and changes in composition after processing⁽³⁾.

Scampi and Scallop Preparation and Processing

9. Scampi is manufactured from the crustacean tails of the species *Nephrops norvegicus*, normally fished from the Irish and North Sea. Scallops are a wide family of molluscan shellfish, which include the *Pectinidae*. The King scallop (*Pecten maximum*) is the best known, but there is also the commonly called Queen scallop (*Chlamys opercularis*).
10. Initial processing of scallops and scampi involves de-shelling. Scampi normally have the head removed and are frozen in blocks at sea. Removal of the tails can be achieved either mechanically using rollers to crack the shell, or manually by using water jets to force the tail out of the shell. Because the mechanical method uses less water it has replaced much of the manual de-shelling. For scallops, manual de-shelling is followed by removal of the skirt, eyes, roe, as appropriate, and washing prior to freezing/glazing to remove grit. The washing stage, which may also include soaking, is a critical step for minimising water uptake.
11. Scallops and scampi tails that are to be sold frozen will often be ice-glazed. The glaze is applied after freezing usually in the form of a spray of water before re-freezing the product and packing it. The glaze serves as a protective layer to reduce the effects of dehydration and oxidation, which can occur during frozen storage.
12. Coated scampi tails are described differently depending on whether the core is made from wholetails (single or several), reformed small tails and pieces of tail, or formed from

minced scampi products, which are extruded into scampi shapes. The reformed core may also contain polyphosphate solution to help hold the pieces together, which would be taken into account in the scampi content declaration. The core is coated by passing through a series of batter and breadcrumb stages. The coated product may also be flash fried before freezing. Since the frying may cause migration of protein from the core to the coating it is usual to determine scampi content on the whole product. All the stages of processing will give rise to some variability in the scampi content which the manufacturer should take into account when calculating the declared value.

Legislation

13. There is no specific legislation controlling the labelling and composition of fish or shellfish products in the UK. General provisions regarding misleading labelling, and requirement that food shall have the nature, substance or quality of food expected by consumers are controlled by the *Food Safety Act 1990*⁽⁴⁾. More detailed legislation governing the labelling of food is given by the *Food Labelling Regulations 1996*⁽²⁾.
14. For pre-packaged products, when water has been added to a food and is present in amounts greater than 5 percent in the finished product, then it must be declared in the ingredients list. In addition, provisions on the quantitative ingredient declaration (QUID) in the *Food Labelling Regulations*⁽²⁾ have been in force since February 2000. These require the characterising ingredient or an ingredient mentioned in the name of the food to be quantified. For most fish products, the QUID declaration would be based on the characterising fish content, not the water. The amount of water present can however be inferred indirectly from the QUID declaration of the fish content. Yet, there are cases where a QUID declaration is not required even for a product where fish is the main ingredient. For example, where a drained weight or weight net of glaze is given on products with a covering medium of water (such as ice glazing), but this is provided that the fish or shellfish core does not contain any other ingredient than fish or shellfish. A QUID declaration is not required for non-prepacked products i.e. those sold loose, however the name of the product should still reflect its true nature i.e. declare added water if it is added in significant amounts. The Code of Practice also gives non-statutory guidance on descriptions of fish and shellfish ingredients e.g. fish blocks made up with fillets or mince, as well as how to calculate fish content in fish products.

Sampling

15. Samples were collected, during November 2001, by local authorities in the following areas of the UK: Aberdeen, Birmingham, Cornwall, Cumbria, Denbighshire, Essex, London Borough of Ealing, Luton, Medway, Moray, North Yorkshire, Northern Ireland, Nottingham, Somerset, Tyne & Wear and West Lothian. Collecting officers were provided with a written sampling protocol and sampling plan detailing the type of samples to be collected and the product information to be recorded on a specially designed sample collection form.
16. Samples were collected from a range of retail outlets including supermarkets, independent retailers, catering suppliers, fishmongers to other retailers.
17. A total of 255 samples, comprising 86 scallops, 21 ice-glazed scampi tails and 148 coated scampi products were collected. Scampi products included fresh/frozen coated (breaded) scampi (single whole tail, whole tail, formed and reformed scampi), uncooked meal packs containing scampi (e.g., scampi and chips ready meal); and ice-glazed (peeled) scampi tails. Scallop products included raw fresh/frozen whole scallops (with or without viscera and roe) and scallop meat (including ice-glazed products). Details of the samples collected are included in Tables 1, 2 and 3.
18. Analysis of the samples was by a combination of 4 separate accredited laboratories, two public analyst (PA) laboratories, one former PA laboratory and one private laboratory.

Methodology

19. Each sample of raw scallop or ice-glazed scampi was analysed for nitrogen and moisture, whilst coated scampi products were analysed for nitrogen, moisture, fat, and ash using internationally accepted methods or approved equivalents⁽⁵⁾ outlined in an analytical protocol provided by the Agency. For ice-glazed products it was necessary to first determine the amount of glaze, before analysing for the fish content of the core. The method outlined in the CODEX Standard for quick frozen shrimps or prawns, *Codex Stan 092-1981 (rev.1 – 1995)* was used. As a precaution, to ensure that there was no loss of nitrogen during ice glaze determination, a portion of the water used to remove

the ice glaze was analysed for nitrogen. However, no sample required correcting for such loss.

Analytical Quality Assurance

20. As a quality control check on the chemical analyses, each laboratory was required to analyse in each batch, in duplicate, a reference material from round 03 of FAPAS series 25 with assigned levels of the above analytes. Acceptable batches had to show measurements for this material within two standard deviations of the assigned value and the duplicate analyses were required to be within the repeatability characteristics of the method. All of the laboratories returned satisfactory data for the analysis of the FAPAS material.
21. Because the Codex method is operator dependent, two laboratories experienced in using the Codex method for ice glaze were chosen to carry out this analysis and some 23 of the 86 scallop samples were cross checked between the two laboratories.

Calculation of results

22. The scallop or scampi content of the sample was calculated using the following equation:

$$\% \text{ scallop or scampi} = \frac{\% \text{ total nitrogen} *}{\text{N factor} **} \times 100$$

*for ice-glazed samples, % total nitrogen is nitrogen content of sample plus any nitrogen in water bath (i.e. 100ml aliquot of water taken from container in accordance with ISO 937 or equivalent)

** appropriate N (nitrogen) factors:

Scallops (King)	= 2.64
Scallops (Queens)	= 2.55
Scallops (not specified)	= 2.55
Scampi tail	= 2.45

23. The percentage of added water was calculated by difference using the following equation (percentage protein calculated as total nitrogen x 6.25, ice glaze removed and deducted first):

$$\% \text{ added water} = \% \text{ moisture} - (\% \text{ scallop/scampi} - \% \text{ protein})$$

Method Uncertainty

Scallops and ice-glazed Scampi – Determination of ice-glaze, moisture and nitrogen

24. A statistical analysis of the results gave an uncertainty of 6.8 percent. This figure reflects both inter/intra laboratory variance as well as sampling variation in the products. It also takes account of the 23 scallop products that were analysed in duplicate by two laboratories (see para 21). When this value is applied to each result, a range of values is given, within which the true value is expected to lie with a level of confidence of 95 percent. This agrees well with published reproducibility data for the Codex method in a collaborative trial comparing 4 methods of ice-glaze published in 1989⁽⁶⁾ of 5.0 percent for scampi and 4.3 percent for scallops. A combined uncertainty for nitrogen and moisture determination of 2-3 percent⁽⁵⁾ is assumed at the 95 percent confidence level. On consideration of all these factors, it was decided to apply a 10 percent method uncertainty to the added water results for scallops and scampi, and hence only highlight values above 10 percent added water.

Coated Scampi Products (Chilled and Frozen) – Determination of moisture, nitrogen, fat and ash content

25. The chemical analysis involved the determination of moisture, nitrogen, fat and ash⁽⁵⁾ content of the homogenised sample by preparing the whole coated product for analysis. For 'meal pack' type products comprising a coated scampi and a chips portion, only the coated scampi portion was analysed. Where a percent scampi declaration was given for a meal pack product and this related to the whole pack as sold, both the coated scampi portion and the chips portion were separately weighed prior to analysis. This was so that the on-pack declaration could be converted to represent just the coated scampi portion analysed (i.e. excluding the chips).

26. An appropriate allowance has to be made for any 'non-shellfish' nitrogen associated with the coating. The scampi content was calculated from the nitrogen content of the sample by the Stubbs and More approach⁽⁷⁾, which deducts any nitrogen from other

ingredients before calculating the meat or fish content. It was noted that in some cases samples had other ingredients (apart from breadcrumbs or wheat flour) which may contribute nitrogen. In most cases the ingredients were so minor that their relative nitrogen content would be insignificant, but samples declaring soya addition were analysed for their soya content and the nitrogen contribution calculated. In all these cases too, the differences were not considered significant.

27. The generally accepted amount of nitrogen contributed by wheat flour is 2 percent. Hence the carbohydrate content of the coated product (calculated by difference) is multiplied by 0.02 to calculate the “non-scampi” nitrogen. Some manufacturers are also using wheat or other types of starch in the batter mix, which have an insignificant amount of protein. Where starch-containing ingredients were listed as an important/significant ingredient of the batter, a more appropriate factor of 0.015 has been used to calculate any ‘non-meat’ nitrogen. In all other coated scampi products a factor of 0.02 was used.

Calculation of results

28. The percentage scampi content, corrected for the non-meat nitrogen contributed by the carbohydrate coating, was calculated as follows:

$$\% \text{ scampi} = \frac{(\% \text{ total nitrogen} - \% \text{ non-meat nitrogen})}{\text{N factor}^*} \times 100$$

*appropriate N (nitrogen) factor:
scampi = 2.45

29. The non-meat nitrogen was calculated as follows:

$$\% \text{ non-meat nitrogen} = \% \text{ carbohydrate} \times *0.02$$

*(or 0.015 in appropriate cases, see para 27)

Where the carbohydrate is calculated by difference:

$$\% \text{ carbohydrate} = 100 - (\% \text{ water} + \% \text{ fat} + \% \text{ protein} + \% \text{ ash})$$

Method Uncertainty

30. In a statistical analysis of the determined scampi content results, the average measurement uncertainty associated was 3.1 percent. This figure reflects the FAPAS analysis results incorporated as a quality control procedure in the method. This agrees with reproducibility data of the methods⁽⁵⁾. It was decided to apply a 5 percent method uncertainty at the 95 percent confidence level to the scampi content results, and highlight those samples which differed by more than 5 percent of the declared value.

Results & Discussion

Scallops

31. Of the 86 scallop samples tested, 40 were ice-glazed and 46 were not. Thirty-five (41 percent) of the 86 were loose (non pre-packed) products. Of the samples which were not ice-glazed, 14 (30 percent) were frozen (without ice-glazing) and 32 (70 percent) were fresh (unfrozen) samples. The full results are listed in Table 1.

32. The levels of added water found in all the scallop samples tested ranged from 0 to 54 percent. Twenty-four (28 percent) of the samples had water as a listed ingredient on the product label, 1 product had an added water content declaration (accurate to within 3 percent of the results found) and 23 (58 percent) of the ice-glazed products had drained weight information.

33. Of the 86 scallop samples, 41 (48 percent) were found to have more than 10 percent added water without an indication of this in the description. However, 14 (34 percent) of them did have water listed as an ingredient on the label. Thirty (73 percent) of the 41 samples with more than 10 percent added water were ice-glazed and 11 were not. Twelve (40 percent) of the 30 ice-glazed samples with more than 10 percent added water had neither water listed nor any drained weight information on the product label.

34. Eighteen (44 percent) of the 41 samples with more than 10 percent added water were loose (non pre-packaged) scallops collected from fishmongers and supermarket delicatessen counters and the added water found in these ranged from 11 to 42 percent. Non pre-packaged foods are exempt from the requirements of QUID⁽²⁾, but must be accurately described to consumers and should still be prepared/processed in

accordance with GMP. The other 23 (56 percent) prepacked samples with more than 10% added water should have given a scallops content in the list of ingredients.

Ice-glazed (peeled) Scampi tails

35. Twenty one non-coated scampi tails were tested for their added water content, all of which were ice-glazed and prepacked. The full results are listed in Table 2.
36. The levels of added water found in these samples ranged from 9 to 44 percent. Sixteen (76 percent) of the samples had water as a listed ingredient on the product label, 2 products had water content declarations (accurate to within 3 percent of the results found) and 3 samples did not list water. Nineteen (90 percent) had either a glaze weight declaration or drained weight information. Ten samples also listed polyphosphate as an ingredient.
37. Of the 21 samples, 18 (86 percent) were found to have more than 10 percent added water (excluding any ice glaze), without an indication of the scampi content in the list of ingredients. Of the 18 samples, 15 (83 percent) had water in the list of ingredients, one sample had a drained weight, and two samples had neither water listed nor any drained weight information.

Coated Scampi

38. One hundred and forty eight coated (breaded) scampi products were tested for their fish content. The analytically determined fish content for each sample was then compared with any label declaration of fish content. The full results comparing the apparent scampi content and the declared scampi content are listed in Table 3.
39. Of the 148 products, 14 (9 percent) did not have any label declaration of percentage scampi content and a further 20 (14 percent) were found to have a determined scampi content which was more than 5 percent lower than that declared. A range of scampi content differences up to 16 percent less than that declared on the label was found. However, of these 148 products there were also 32 (22 percent) found to have a fish content more than 5 percent greater than that declared on the label, with differences up to 19 percent. Fifty-five percent of samples were found to be labelled correctly in that

they had scampi declarations which were accurate to within 5 percent above or below that declared on the label.

Conclusions

Raw Scallops and Ice-glazed (peeled) Scampi

40. The survey found added water in amounts greater than 10 percent, in 48 percent of scallop samples and in 86 percent of ice-glazed scampi tail samples. Although 34 percent of the scallop samples and 83 percent of ice-glazed scampi samples found to have more than 10 percent added water listed water as an ingredient in the product, their product name failed to reflect this. Problems were found in products from 24 of the 44 processors of scallops sampled, and 11 of the 14 processors of ice-glazed scampi sampled. The levels of added water in these products indicate that their description or labelling needs improvement.

Coated Scampi

41. The survey found 34 (23 percent) coated scampi samples either to have a determined scampi content of more than 5 percent than that declared on the label or no declaration of scampi content. The 34 samples were produced by 18 of the 44 manufacturers. The largest over-declared scampi content was 16 percent, but 9 percent of samples failed to declare a scampi content. Six out of 44 companies had products without a scampi content, and 2 of these companies were responsible for 9 (75 percent) of the undeclared samples. There appears to be some problems in giving an accurate QUID declaration of scampi content, which need to be addressed.

Follow-up Action

42. Trading Standards Departments and relevant Home Authorities have been informed of the results to enable them to carry out any follow up action that they consider appropriate. In accordance with the Code, where the results of chemical analysis and calculation raise doubts on the veracity of label information, an in-factory inspection of the manufacturing premises should be triggered, after consideration of all relevant information available.

43. Advance results of the survey were sent to all companies from which **either**: coated scampi products were found to have a determined scampi content which was more than

5 percent lower than that declared on the label; **or** no declaration of fish content as required by QUID rules was present. Advance results were also sent to all companies from which scallop and ice-glazed scampi products were found to have the presence of more than 10 percent added water (excluding any ice glaze), without an adequate label indication of this. These companies were given the opportunity to comment on the results of the analysis. Comments received from companies are reproduced in Annex 1.

References

- (1) Code of Practice on the Declaration of Fish Content in Fish Products, UKAFFP, BFFF, BRC, BHA, Seafish Industry Authority, LACOTS and APA. March 1998.
- (2) Regulation 19 (Quantitative Ingredient Declaration) of the Food Labelling Regulations 1996 (as amended by SI 1999 No. 1483 (Food)). *Statutory Instrument* 1996 No. **1499**. London: HMSO, 1996.
- (3) Report by the Analytical Methods Committee. Nitrogen factor for *Nephrops norvegicus* (scampi). *Analyst*, 2000, **125**, 347-351
- (4) Food Safety Act 1990. S. 14.
- (5) British Standards Institution, BS4401: Analytical methods for meat and meat products. Determination of ash: Part 1, 1980 (ISO 936:1978); Determination of nitrogen: Part 2, 1980 (ISO 937:1978); Determination of moisture: Part 3: 1970 (ISO 1442:1997); Determination of total fat: Part 4, 1970/1986 (ISO 1443:1973)
- (6) Hodson, G C, Scotter, M J and Wood, R. Methods of Analysis for the Determination of Ice-glaze on fish Products: Collaborative Trial. *Journal of the Association of Public Analysts*, 1989, 27, 85-108.
- (7) Stubbs, G. and More, A. (1919). The estimation of the approximate quantity of meat in sausages and meat pastes. *The Analyst*, **44**, 125.

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Table 1: Sample Details and Results of Analysis for Scallop Products

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
NR090	A Coffey 'Something Fishy' Princess Anne Road Portavogie Northern Ireland		Fresh Scallop Meat	N. Ireland		None	100	NIG, NP
TW846	AM Seafoods Ltd	Morrison's	Fresh Roe-On King Scallops	not known		1.4	93.6	NIG, NP
EL702	Anchor Seafoods Ltd Handcross West Sussex RH17	Anchor Seafoods	Scallops with Garlic Butter	UK	W	None	100	NIG
AB257			King Scallops	not known		18.0	79.5	NIG
EL802		Anchor	Scallops with Garlic Butter	UK	W	None	100	NIG
TW745		Anchor	Scallops with Garlic Butter	not known	W	None	100	NIG
TW845		Anchor	Scallops with Garlic Butter	not known	W	None	100	NIG

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
ST438	Aqua Blue Seafoods Ltd Brookfield Brook Lane Westbury		Scallops Roe-On	not known	20	22.7	72.0	DW
UM014	C M R Seafoods 74-76 English Street Hull HU3 2DT	Seasider	Queen Scallops	not known	W	31.1	65.1	DW
WL130	Campbells Prime Meat Ltd 2 Brocks Way Eats Mains Industrial Estate Brewbury	Campbells	Scallops (out of shell/dry)	Scotland		None	100	NIG
BH562	Caterfish Ltd Units 16-18 Wholesale Markets Pershore Street Birmingham B5 6UU		Roe Off Scallops	USA	W	6.2	89.8	DW

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
MW724	Cockle Inn Seafood Westmoor Farm Moor Street Rainham Kent ME8 8DE		Fresh King Scallops	Scotland		16.4	80.7	NIG, NP
MW824			Fresh King Scallops	Scotland		12.8	82.6	NIG, NP
BH551	Colncrest P O Box 2345 London E14 5ST		Ice Glazed King Scallops	UK	W	54.5	43.9	DW
DN219	Cutter Foods Unit 10 New Smithfield Market Manchester M11	Cutter	Iced Queen Scallops	not known	W	25.4	70.6	DW
UM005		Cutter	Iced Queen Scallops	UK	W	22.0	75.3	DW
YK300		Cutter	Iced Queen Scallops	UK	W	9.5	85.1	DW

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product
 DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
EL701	E F Saunders 139 Pitshanger Lane Ealing W5 1RH		Fresh King Scallops	Scotland	W (on display)	10.1	88.2	NIG, NP
EL801			Fresh King Scallops	Scotland	W (on display)	11.0	86.7	NIG, NP
RY813	Eat Mair Fish Old Station Yard Marine Place Ruckie AB56 1JT	Eat Mair Fish		Scotland		None	100	NIG
RY713		Eat Mair Fish		Scotland		None	96.3	NIG
EX831	F. Smales - Sons 30 West Dock Street Hull HU3 4ML		Queen Scallops	UK		17.9	78.4	NP
EX731			Queen Scallops	UK		17.1	79.1	NP
EX832			King Scallops	UK		21.5	73.9	NP
EX732			King Scallops	UK		25.0	69.3	NP

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
NC751	Fishery Products International Ltd (FPI) PO Box 550 St John's Newfoundland Canada A1C 5I 1	FPI	Scallops (Placopecten Magellanicus)	Canada		None	100	NIG
NC851		FPI	Scallops (Placopecten	Canada		None	100	NIG
MW823	Hales & Moore 13 Station Road Rainham Kent ME8 7RS		Small Queen Scallops	not known		15.4	80.8	NP
MW723			Small Queen Scallops	not known		11.1	86.0	NP
MW822			Large King Scallops	not known		29.8	68.6	NP
MW722			Large King Scallops	not known		29.6	69.1	NP
BH555	Ice Pak International 49 Barhley Road Beeston Leeds LS11 7EN	Seakatch	Roe-on Queen Scallops	UK		8.8	87.1	DW
BH556			Ice King Scallops Roe On	not known	W	52.8	45.8	DW

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
UM009	Iceland Ocean Ltd Arctic House Rye Lane Dunton Green Sevenoaks Kent TN11 5LP		Raw "Ice Glazed" Roe-Off Scallops	Canada	W	43.1	53.8	
ST439			Raw ice glazed - Roe-On	Peru	W	19.3	75.7	DW
UM008			Roe-On Scallops	Scotland		30.7	64.3	
KW170	Iona Shell Unit 67 Cross Way Millerd Industrial Way Millerd Dunfermline KY11		King Scallops	not known		None	99.6	NIG, NP
EX836	J Bennetts Office 10 Billingsgate Market Trafalgar Way London E11 8ST		Scallops	not known		14.1	83.1	NIG, NP
EX736			Scallops	not known		12.7	87.1	NIG, NP

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
EX834	J Sainsbury's plc Group Legal Services 33 Holborn London EC1N 2HT		Fresh Scottish King Scallops	UK		None	98.1	NIG, NP
MW721			Fresh Scottish King Scallops	Scotland		13.8	82.3	NIG, NP
MW821			Fresh Scottish King Scallops	Scotland		11.5	83.3	NIG, NP
EX734			Fresh Scottish King Scallops	UK		7.8	89.4	NIG, NP
KW174	John Koch Ltd Shops 11&12 Office 72 Billingsgate Market London E14 5TG	John Koch Ltd	Queen Scallops	UK	W	19.8	75.7	DW
ST433	Jon Thorners Bridge Farm Shop Pylle Shepton Mallet BA4	Jon Thorners	Queen Scallops	UK		24.0	72.5	NP
DN220	Kallin Grimsay Isle of N Uist Scotland	Salmac	King Scallop Dry	Scotland		None	100	NIG

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
TW744	Lindsay Bros. 95 Green Market Newcastle-upon-Tyne NE30 1H1		Fresh Orkney King Scallops	Scotland		None	94.8	NIG
TW844			Fresh Orkney King Scallops	Scotland		None	95.8	NIG
AB255	Loch Fyne Oysters Ltd Clachan Cairndow Arroch PA26 8BI	Loch Fyne	Smoked King Scallops	not known		None	100	NIG
RY811	Lossie Fish Shop Culbard Street Elgin Moray	Emarsea	Queen Scallops	Scotland	W	25.4	71.8	
RY812		Emarsea	King Scallops	Scotland	W	27.9	69.3	
RY712		Emarsea	King Scallops	Scotland	W	26.7	71.8	
RY711		Emarsea	Queen Scallops	Scotland	W	23.5	75.2	

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
EX835	Lyons Seafoods Ltd PO Box 2455 Warminster Wiltshire BA12 9XZ	Lyons	Raw Scallops With Protective Ice Glaze (Roe-Off)	JK packed	W	None	100	DW
ST421		Lyons	Raw Scallops With Protective Ice-Glaze Roe-Off	not known	W	None	100	DW
EX735		Lyons	Raw Scallops With Protective Ice Glaze (Roe-Off)	JK packed	W	None	100	DW
BH549	M&H Price (Fish, Game & Poultry) 83 High Street Harborne Birmingham B17		Scallops	not known		8.6	88.2	NIG, NP
ST424	Marks & Spencer plc Baker Street London W1U 8EP	Marks & Spencer	King Scallops - Hand trimmed	UK		5.6	90.5	NIG
KW179	Moby Nicks Unit 11 Fish Quay Sutton Harbour Plymouth PL4 0LH		King Scallop	not known		None	100	NIG, NP

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*

EX733	Nortrade Foods Ltd Cranbrook Road Gills Green Hawkhurst Kent TN10 5LP	Nortrade Foods Ltd	Roe-On Queen Scallops	UK		13.6	82.7	DW
EX833		Nortrade Foods Ltd	Roe-On Queen Scallops	UK		11.0	85.1	DW
BH558	Orkney Seafoods Crownest Crescent Matson Industrial Estate Kirkwall		Escallops "Dry not soaked"	not known		None	100	NIG, NP
KW169	Pengelly's The Quay Looe Cornwall		Scallops	not known		None	100	NIG, NP
ST435	Phil Bowditch 7 Bath Place Taunton Somerset		Scallops	not known		None	100	NIG, NP

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
AB253	Piper Seafoods Ltd. Units 3&4 Palmerston Road Aberdeen AB11 5ON	Piper Seafoods	Iced Queen Scallops	Scotland		24.6	72.2	DW
AB254	Price Costco Europe (UK) Ltd Hartspring Lane Watford WD2 8JS	Contessa	Scallops	USA		12.3	83.5	
YK304	Ramus Seafood Ltd 132-136 Kings Road Harrogate HG1 5HY		Queen Scallops	Scotland		42.1	56.9	NP
YK303			Fresh King Scallops	not known		None	100	NIG, NP
KW173	Sea Products International Ltd Ocean House Wholesale Market Precinct Dorchester Street		King Scallops	UK		24.8	73.1	DW
EL806		SPI	Roeless Scallops	not known		None	100	DW
EL706		SPI	Roeless Scallops	not known		None	100	DW
BH553		Ocean Pearl	Raw Roeless Scallops	not known		None	100	DW
AB265		SPI	King Scallops	not known		23.2	75.0	DW

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
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AB264	Seahawk Marine Seafoods Ltd Broadleigh House Woodmarsh North Bradley Trowbridge	Seahawk	Scallops	UK	W	34.7	62.0	DW
BH552	Seatrade International Portsmouth NH 03801	Seatrade	Individually Quick Frozen Scallops	USA		None	100	NIG
WL138	T K Graham 5 Greendykes Road Broxburn West Lothian EH52			not known		12.8	83.9	NIG, NP
EL704	Tesco Stores Ltd Cheshunt Herts EN8 9SL		King Scallops	not known		None	98.6	NIG
EL804			King Scallops	not known		13.0	83.7	NIG
EL805			Scottish King Scallop Meat	Scotland		None	100	NIG
WL133			King Scallops	not known		1.3	96.2	NIG, NP
EL705			Scottish King Scallop Meat	Scotland		None	100	NIG

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 1 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determine Added Water (%)	Determine Scallop Content (%)	Special notes*
TW746	William Morrison Supermarkets plc WF2 OXF	Morrison's	Fresh Roe-On King Scallops	not known		None	96.9	NIG, NP
NC852		Morrison's	Fresh Scallops	not known		3.9	94.5	NIG, NP
NC752		Morrison's	Fresh Scallops	not known		2.0	97.5	NIG, NP
BH560			Scallops	not known		None	100	NIG, NP
DN221	Woodward Food Services Park Way Deeside Industrial Park		Pecten Maximus Scallop Meat	not known		18.1	78.4	NIG

* NIG = fresh product / product which was not ice-glazed NP = non pre-packed/loose product

DW = drained weight information provided on product label

Table 2: Sample Details and Results of Analysis for Uncoated (Ice-Glazed) Scampi Products

Sampl Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determined Added Water (%)	Determine Scampi Content (%)	Special notes*
BH548	Aqua Blue Seafoods Ltd 3 High Street Melksham	Aqua Blue Seafood	Peeled Scampi	UK	15	16.5	81.5	PP
YK301	Arctic Royal P O Box 15 Manchester	Arctic Royal	Peeled Scampi	not known	W	36.3	60.7	DW
DN218			Peeled Scampi - Gourme	not known	W	39.9	56.9	DW
YK308	C M R Seafoods 74-76 English Street Hull HU3 2DT	C M Roach	Peeled Scampi	not known	W	33.2	64.9	DW
KW176			Peeled Scampi	not known		44.4	53.7	DW (but not legible on pack)
UM017		C M Roach	Peeled Scampi	not known	W	32.2	65.2	DW
UM015		C M Roach	Peeled Scampi	not known	W	42.8	54.2	DW
RY351	Eat Mair Fish Old Station Yard Marine Place Buckie AB56 1UT	Eat Mair Fish	Scampi Meat	Scotland		15.7	82.1	DW

DW = drained weight information (or percentage glaze declaration) provided on product label

PP = polyphosphate listed as an ingredient on label

Table 2 Contd...

Sampl Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determined Added Water (%)	Determine Scampi Content (%)	Special notes*
UM004	Furness Fish Poultry & Game Suppliers Stockbridge Lane Ulverston LA12 7B6		Jumbo Scampi	Ireland	W	11.1	87.0	DW
MW407	Hebridean Seafood Ltd Invergordon Scotland	Hebridean Seafare	Peeled Scampi	not known	W	35.2	62.2	DW
ST431		Hebridean Seafare	Finest Seafood	UK	W	30.9	65.1	DW
EL065	John Koch Ltd Billingsgate Market Trafalgar Way London	J K Products	Peeled Scampi	not known	15	18.1	80.7	DW, PP
NC613	Ken Bell International Ltd 22-40 Brentwood Avenue West Jesmond	Seahaven	Ice Glazed Peeled Scam	UK	W	17.8	80.4	DW, PP
NR087	Middleton Seafoods The Harbour Kilkeel BT34 4AX		Peeled Scampi	N. Ireland	W	12.1	85.4	DW, PP
KW17		Gourmet	Peeled Scampi	UK	W	15	81.6	DW, PP

DW = drained weight information (or percentage glaze declaration) provided on product label

PP = polyphosphate listed as an ingredient on label

Table 2 Contd...

Sampl Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	Water listed as ingredient (W) or label water declaration (%)	Determined Added Water (%)	Determine Scampi Content (%)	Special notes*
EX491	Nortrade Foods Ltd Cranbrook Road Gills Green Hawkhurst Kent TN18 5HR	Royal Star	Peeled Scampi	UK		18.5	80.0	DW, PP
BH557	Pearce's Shellfish Unit 103 Birmingham New Indoor Markets 50 Edgbaston Street Birmingham B5 4DG		Peeled Scampi	UK	W	40.6	56.2	DW (but not legible on pack)
BH561	Sea Products International Ltd Ocean House Wholesale Market Precinct Pershore Street	Ocean Pearl	Peeled Scampi	UK	W	18.9	79.6	DW, PP
EL072		Ocean Pearl	Peeled Scampi	UK	W	17.6	81.2	DW, PP
UM010	Seahawk Marine Foods Ltd Broadleigh House Woodmarsh North Bradley Tisbury	Seahawk	Peeled Raw Scampi	not known	W	29	68.9	DW, PP
WL139	T K Graham 5 Greendykes Road Broxburn West Lothian EH52		Raw Peeled Scampi	Scotland	W	9.5	92.4	PP

DW = drained weight information (or percentage glaze declaration) provided on product label

PP = polyphosphate listed as an ingredient on label

Table 3: Sample Details and Results of Analysis for Coated Scampi Products

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
DN211	Aldi Stores P O Box 26 Atherstone Warwickshire CV9 2SH	Starfish	Breaded Scampi	not known	32	39.0	CHO Factor = 0.015
TW526		Starfish	Breaded Scampi	not known	32	37.1	CHO Factor = 0.015
EX490	Aqua Blue Seafoods Ltd Brookfield Brook Lane Westbury Wiltshire BA13 1FN	Aqua Blue Seafoods	Breaded Scampi	not known	40	36.4	
MW404		Aqua Blue	Wholetail Breaded Scampi	UK	40	38.8	
EX492		Shellco	Reformed Breaded Scampi With Added Vegetable	UK	28	31.3	
UM011		Little Fisher	Reformed Breaded Scampi	UK	28	27.4	
UM012		Aqua Blue	Wholetails Breaded Scampi	UK	40	41.5	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
RY343	Asda Stores Ltd Asda House Southbank Great Wilson Street Leeds LS11 5AD	Asda	Breaded Scampi	UK	40	45.7	
MW403		Asda	Scampi & Chips	UK	49	44.9	Scampi & Chips product
RY344		Asda	Breaded Whole Scampi	UK	56	44.5	
UM001		Asda	Whole Scampi Tails in Light Crispy Breadcrumbs	UK	56	43.7	
KW175	Billy Boy Frozen Foods West Dock Street Hull East Yorkshire HU3	Billy Boy Frozen Foods	Twin Wholetail Scampi	not known	42	44.5	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
RY340	Booker Equity House Wellingborough Northants NN8 11 T	Booker Chef's Larder	Breaded Scampi With Added Water	UK	35	35.0	CHO Factor = 0.015
EX485		Booker Chef's Larder	Reformed Scampi Coated in a Natural Breadcrumbs	not known	33	34.1	
ST429		Booker Chef's Larder	Breaded Scampi With Added Water	UK	35	37.3	CHO Factor = 0.015
YK307		Booker Chef's Larder	Breaded Scampi With Added Water	not known	35	42.7	CHO Factor = 0.015
EL070		Booker Chef's Larder	Breaded Scampi With Added Water	not known	35	46.7	CHO Factor = 0.015
TW539		Booker Chef's Larder	Breaded Scampi With Added Water	UK	35	36.9	CHO Factor = 0.015
WL131	Brake Bros Foodservice Ltd Enterprise House Eureka Business Park Ashford	Brake Bros.	Large Breaded Whole Tail Scampi	not known	40	32.4	
WL132		Brake Bros	Classico Breaded Scampi	not known	40	40.8	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
YK311	C M R Seafoods 74-76 English Street Hull HU3 2DT	Seasider	Wholetails of Breaded Scampi	UK	32	37.9	
BH547	CWS PO Box 53 Manchester M60 4FS	Co-op	Breaded Scampi	UK	50	47.6	CHO Factor = 0.015
UM013	Dawnfresh Seafoods Ltd Bothwell Park Industrial Estate Uddington Lanarkshire G71 6LS	Mull of Kintyre	Wholetail Scampi	not known	30	41.8	CHO Factor = 0.015
AB260	Deep Freeze Supplies (Aberdeen) Ltd Craigshaw Drive West Tullos Industrial Estate	Deep Freeze Supplies	Golden Breaded Scampi	Scotland	39	39.8	
AB261	Farmfoods Freezer Centres 7 Greens Road Blairlinn	Farmfoods	Breaded Scampi	not known	42	40.8	
RY339		Farmfoods	Breaded Scampi	Scotland	42	41.6	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
YK310	Fodeco UK Ltd Marlowe House Station Road Sidcup Kent	Blue Lagoon	Pacific Scampi	not known	30	32.2	
NR097	Green Isle Foods Ltd 10A Industrial Estate Monread Road Naas Co. Kildare	Green Isle	Donegal Catch Golden Breaded Scampi	N. Ireland	39	39.7	
KW181	Iceland Frozen Foods plc Second Avenue Deeside Industrial Park Deeside Flintshire CH5 2NW	Iceland	Wholetail Scampi	UK	47	59.7	
YK296		Iceland	Wholetail Scampi	UK	47	53.2	CHO Factor = 0.015
NR093		Iceland	Scampi	England	47	51.0	
NC611	Independent Food Services Ltd Milton Keynes Bucks MK9 2AH	Caterers Kitchen	Breaded Scampi	UK	35	33.1	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
EX493	J Sainsbury's plc Group Legal Services 33 Holborn London EC1N 2HT		Scottish Breaded Scampi	Scotland	49	49.2	CHO Factor = 0.015
MW401		Sainsbury	Scottish Breaded Scampi	Scotland	49	51.8	CHO Factor = 0.015
ST423		Sainsbury	Scottish Breaded Scampi	UK	49	52.1	CHO Factor = 0.015
EL064	John Koch Ltd Billingsgate Market Trafalgar Way London	J K Products	Breaded Wholetails Scampi With Added Water (Max 10%)		40	44.2	10% water declaration on label
MW406		J K Products	Breaded Reformed Scampi	not known	30 (+10% veg)	38.1	10% vegetable declaration on label
NC612	Ken Bell International Ltd 22-40 Brentwood Avenue West Jesmond Newcastle Upon Tyne NE2 3DH	Seahaven	Golden Breaded Scampi	not known	26	27.5	
NR085		Seahaven	Golden Breaded Scampi	not known	26	33.8	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
EX488	Kilhorne Bay Seafoods Ltd Moneydarragh Road Annalong Co. Down	Kilhorne Bay	Breaded Scampi	not known	40	37.5	
ST434	Kilkeel Fishing Company Kilkeel N. Ireland	Quintin Bay	Wholetails of Breaded Scampi	UK	32	47.7	
ST436		K K	Breaded Scampi	UK	32	36.7	
EX489		Quintin Bay	Formed Pieces of Scampi Meat With Added Water &	UK	32	37.9	
NR086		KK	Breaded Scampi	not known	32	40.4	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
DN215	Lidl UK GmbH 19 Worples Road London SW19 4JIS	Ocean Trader	Breaded Scampi	not known	40	36.7	
EL066		Shearwater	Peeled Whole Scampi Tails Covered in Light Crispy	not known	62	66.5	CHO Factor = 0.015
WL135		Ocean Trader	Breaded Scampi	not known	40	30.9	
EL067		Ocean Trader	Breaded Scampi	not known	40	43.6	
DN214		Shearwater	Premium Whole Tails Scampi	not known	62	55.4	CHO Factor = 0.015
WL136		Shearwater	Premium Whole Tails Scampi	not known	62	48.1	CHO Factor = 0.015
TW534		Ocean Trader	Scampi Pieces Lightly Coated With Premium Golden	UK	40	24.6	
TW535		Shearwater	Peeled Whole Scampi Tails Covered in Light Crispy	not known	62	45.2	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
YK302	Lyons Seafoods Ltd PO Box 2455 Warminster Wiltshire BA12 9X7	Lyons	Whole Tails of Breaded Scampi	UK	ND	36.0	
NR099		Lyons	Breaded Scampi	UK packed	35	43.4	CHO Factor = 0.015
TW541		Lyons	Breaded Scampi	not known	35	39.9	CHO Factor = 0.015
NC610		Lyons	Wholetails of Lemon Breaded Scampi		35	42.1	CHO Factor = 0.015
NR100		Lyons	Premium Scampi Tails	UK packed	35	46.3	
MW408	M & J Seafoods 33 Faraday Road Aylesbury Bucks HP19 3RY	M & J Seafoods	Lemon Battered Wholetail Scampi	not known	40	37.4	CHO Factor = 0.015
TW540	Makro Self Service Wholesalers Limited Emerson House Albert Street Eccles Manchester M20 0PS	Makro	Breaded Scampi	UK	39	36.4	
NR101		Makro	Breaded Scampi	not known	39	36.7	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
DN212	Marks & Spencer plc Baker Street London W1U 8FP	St Michael	Scottish Scampi	UK	62	53.1	CHO Factor = 0.015
ST425		St Michael	Whole Scampi in a Light Crispy Breadcrumb	UK	60	62.8	CHO Factor = 0.015
ST426		St Michael	Scottish Scampi	UK	62	59.1	CHO Factor = 0.015
TW543		St Michael	Scottish Scampi	UK	62	56.2	CHO Factor = 0.015
RY346	McKenzie, Reid & Company Commerce Street Lossiemouth	Emarsea	Luxury Wholetail Breaded Scampi	Scotland	ND	58.7	CHO Factor = 0.015
RY342				Scotland	ND	42.7	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
UM016	Middleton Seafoods The Harbour Kilkeel BT34 4AX	Middleton Seafoods	Wholetails of Breaded Scampi	not known	32	39.3	
EX486		Middleton Seafoods	Succulent Scampi Meat With Added Water	UK	39	38.7	
RY338		Middleton	Scampi	UK	39	35.2	
YK306		Middleton	Wholetails of Breaded	UK	39	43.9	
EL071		Middleton	Scampi	UK	39	35.4	
EL069		Middleton	Wholetails of Breaded	UK	39	25.5	
TW538		Middleton Seafoods	Scampi - Succulent Scampi Meat With Added Water	UK	39	43.3	CHO Factor = 0.015
ST430		Middleton	Scampi	UK	39	31.7	
ST437		Middleton	Wholetails of Breaded	UK	39	39.8	
ST432		Middleton	Scampi	UK	39	39.3	
ST428		Middleton	Wholetails of Breaded	UK	39	43.4	
EX484		Middleton Seafoods	Clusters of Scampi Tails With Added Water	UK	39	40.7	

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
YK305	Moray Seafoods Limited Buckie Moray District Scotland	Moray	Battercrisp Scampi	Scotland	ND	25.4	
DN217		Moray	Premium Scottish Scampi	Scotland	43	37.1	
BH559		Moray	Whole Scampi	Scotland	ND	34.5	
RY348		Moray	Battercrisp Whole Scampi	Scotland	ND	32.1	
RY349		Moray	Premium Scottish Scampi	Scotland	43	30.3	
TW531		Moray	Whole Scampi	Scotland	ND	34.8	
RY347		Moray	Battercrisp Scampi	Scotland	ND	28.2	
RY350		Moray	Whole Scampi	Scotland	ND	36.6	
YK309	Nisa Today's (Holdings) Ltd P O Box 58	Nisa Heritage	Breaded Scampi	UK	39	36.1	
LU642		Nisa Heritage	Scampi & Chips	not known	39	36.9	Scampi & Chips product
NR088		Nisa Heritage	Scampi & Chips	UK	39	35.0	Scampi & Chips product
NR089		Nisa Heritage	Scampi	UK	39	39.2	
LU640		Nisa Heritage	Breaded Scampi	not known	39	32.3	

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Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
RY341	Pacitti Foods Ltd 66 St. Peter's Street Peterhead Aberdeenshire AB42	Frescot	Supreme Golden Scampi	Scotland	37	36.1	CHO Factor = 0.015
AB256	Piper Seafoods Ltd. Units 3&4 Palmerston Road Aberdeen AB11 5QN	Piper Seafoods	Breaded Scampi	not known	ND	35.0	
RY337	Safeway Stores plc 6 Millington Road Hayes Middlesex UB8 3AY	Safeway	Breaded Scampi	Scotland	42	39.7	
AB262		Safeway	Breaded Scampi	not known	42	38.9	
NR096		Safeway	Breaded scampi	Scotland	42	37.2	
NR091		Safeway	Scampi & Chips	UK	46	50.7	CHO Factor = 0.015, Scampi & Chips
RY345		Safeway	Scampi & Chips	Scotland	49	49.3	CHO Factor = 0.015, Scampi & Chips

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
UM007	Sco-Fro Foods Ltd 229 St Vincent Street Glasgow G2 5QY	Sea Spray	Breaded Wholetail Scampi	Scotland	38	31.5	
LU643		Galloway Seafoods	Luxury Wholetail Breaded	Scotland	40	46.8	
TW527		Sea Spray	Formed Wholetail Scampi in Natural Breadcrumbs	Scotland	32	36.6	CHO Factor = 0.015
MW405		Sea Spray	Breaded Wholetail Scampi	Scotland	37.5	32.0	
YK295	Sco-Fro Seafood 229 St Vincent Street Glasgow G2 5QY	Sea Spray	Breaded scampi	Scotland	32	36.4	CHO Factor = 0.015
KW184		Sea Spray	Breaded scampi	UK	32	45.0	CHO Factor = 0.015
NR094		Sea Spray	Breaded Scampi	Scotland	32	45.0	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
AB263	Sea Products International Ltd Ocean House Wholesale Market Precinct Barbours Street	Ocean Pearl	Breaded Whole Tails of Scampi	UK	39	38.3	
BH554		Ocean Pearl	Breaded Scampi	not known	32	33.6	
DN227		Ocean Pearl	Breaded Whole Tails of	UK	39	42.0	
NR098		Ocean Pearl	Breaded Whole Tails of	UK	39	45.2	
WL134	Seahawk Marine Foods Ltd Broadleigh House Woodmarsh North Bradley Trowbridge	Seahawk	Golden Scampi	not known	ND	33.2	
KW171	Seatek Marlowe House 109 Station Road Sidcup Kent DA15 7ET	Seatek	Breaded Wholetail Scampi	UK	39	41.7	

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Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
KW178	Somersfield Stores Ltd P O Box 708 Bristol BS99 1GA	Somersfield	Formed Scampi Coated in an Ovencrisp Crumb	UK	48	55.8	CHO Factor = 0.015
YK299		Somersfield	Breaded Scampi	UK	48	48.7	CHO Factor = 0.015
EX487		Somersfield	Formed Scampi	not known	48	49.0	CHO Factor = 0.015
UM018	Spar (UK) Ltd 32/40 Headstone Drive Harrow Middx HA3 5QT	Spar	Ovenable Breaded Scampi	not known	35	35.4	CHO Factor = 0.015
DN213		Spar	Ovenable Breaded Scampi	not known	35	44.0	CHO Factor = 0.015
MW409		Spar	Ovenable Breaded Scampi	not known	35	35.8	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
LU644	Tesco Stores Ltd Cheshunt Herts FN8 9SI	Tesco	Formed Golden Scampi	UK	49	68.6	CHO Factor = 0.015
EL073		Tesco	Wholesale Scampi in a Crunchy Ovencrisp Crumb	not known	60	61.5	CHO Factor = 0.015
EL074		Tesco	Formed Golden Scampi	UK	49	49.1	CHO Factor = 0.015
EL075		Tesco	Scampi & Chips	not known	41	51.8	CHO Factor = 0.015, Scampi & Chips
AB258		Tesco	Formed Golden Scampi	UK	49	49.5	CHO Factor = 0.015
WL129		Tesco	Golden Scampi in ovencrisp breadcrumbs	not known	49	48.5	CHO Factor = 0.015
BH550		Waitrose Ltd Southern Industrial Area Bracknell Berkshire RG12 8YA	Waitrose	Wholesale Scampi	not known	47	52.1
EL068	Waitrose		Wholesale Scampi in Ovencrisp Crumb	not known	47	58.5	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
DN228	Whitby Seafoods Ltd Whitby Business Park Fairfield Way Whitby North Yorks YO22 4PL	Whitby Seafoods	Wholetail Scampi in a Light & Crispy Batter	UK	43	44.6	
NR095		Whitby Seafoods	Breaded Scampi	England	38	42.4	
YK297		Whitby Seafoods	Breaded Scampi	not known	38	43.5	
DN229		Whitby Seafoods	Wholetail Scampi in Natural Breadcrumbs	UK	40	33.0	
UM006		Whitby Seafoods	Wholetail Scampi in Natural Breadcrumbs	UK	40	28.2	
UM003		Whitby Seafoods	Natural Breaded Scampi	not known	47	40.3	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
TW530	William Morrison Supermarkets plc WF2 OXF	Morrison's	Scottish Scampi in Oven Crisp Crumb	Scotland	60	56.4	CHO Factor = 0.015
NC615		Morrison's	Scottish Scampi in Oven Crisp Crumb	not known	60	54.9	CHO Factor = 0.015
TW532		Morrison's	Formed Scampi in Crunchy Crumb	Scotland	46	49.7	CHO Factor = 0.015
NC614		Morrison's	Scottish Formed Scampi in a Crunch Crumb	Scotland	46	49.7	CHO Factor = 0.015
DN230	Woodward Food Services Park Way Deeside Industrial Park	Woodward Foodservice	Single Whole Tail Scampi	not known	40	40.8	CHO Factor = 0.015
DN225		Woodward Foodservice	Multi Tail Scampi	not known	ND	46.8	CHO Factor = 0.015
DN223		Woodward Foodservice	Reformed Scampi	not known	30	38.7	CHO Factor = 0.015
DN222		Woodward Foodservice	Reformed Breaded Scampi	not known	ND	51.1	CHO Factor = 0.015
DN224		Woodward Foodservice	Single Whole-Tail	not known	ND	50.4	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

Table 3 Contd...

Sample Code	Address of Manufacturer/ Packer/Retailer	Brand Name	Product Name	Country of Origin	% Scampi declared on label (ND = no declaration)	% Scampi determined	special notes**
MW402	Young's PO Box 51 DN 31 3T.I	Young's	Whole Scottish Island Scampi	Scotland	48	57.5	CHO Factor = 0.015
ST422		Young's	Whole Scottish Island Scampi	Scotland	48	51.1	CHO Factor = 0.015
WL128		Young's	Whole Scottish Island Scampi	Scotland	48	47.4	CHO Factor = 0.015
KW177		Young's	Whole Scottish Island Scampi	UK	48	61.3	CHO Factor = 0.015
WL127		Young's	Whole Scottish Island Scampi and Chips	Scotland	48	41.6	CHO Factor = 0.015, Scampi & Chips
LU641		Young's	Whole Scottish Island Scampi	Scotland	48	51.1	CHO Factor = 0.015
MW400		Young's	Whole Scottish Island Scampi	Scotland	48	56.7	CHO Factor = 0.015
KW180		Young's	Whole Scottish Island Scampi	UK	48	56.3	CHO Factor = 0.015

** CHO factor = 0.015 indicates where a product had a significant amount of starch listed as an ingredient of the batter and a carbohydrate factor of 0.015 was used to calculate the non-meat nitrogen content. In all other products a factor of 0.02 was used. (see main document, *Methodology* Section)

Scampi & Chips product = where the product comprised coated scampi + chips, but only the coated scampi portion was analysed. Therefore the % scampi declaration on the product label has been converted such that it represents only the coated scampi portion of the product. It was calculated using label information (scampi declaration and product weight) and the determined weight of the coated scampi portion at the analysing laboratory. (see main document, *Calculation of Results* Section)

WRITTEN COMMENTS RECEIVED FROM COMPANIES

NB *The comments listed in this Annex were received by the Food Standards Agency in response to notification of their individual results from the companies concerned and reflect their views.*

From: The Co-operative Group, New Century House, Manchester, M60 4ES

"The declared fish content on our packs of scampi reflects the actual, physical amount of scampi within the product. This is best controlled when the scampi is being prepared and when the coating is applied, often termed the "mixing bowl" stage. Records from the production indicate that the relative amounts of scampi and of coating at this point were within our declared specification. Our regular audits of the site confirm that production standards and controls remain in place and effective to deliver this specification. This physical identification of the fish content would be the method most recognisable to consumers. Nevertheless, in preparing the label, we did also review the results of chemical analysis based upon the nitrogen factor at the time. These analyses supported our declaration.

However, any chemical analysis of the product will reflect natural variations due to size, condition and even catch area, together with the impact of storage and processing. These factors leave the analysis subject to variation and the physical amount of scampi remains the most effective means of control.

Ordinarily, we would review our labelling in light of the analytical results now provided by the Food Standards Agency and based on the revised nitrogen factor but, in this instance, the Co-operative Group no longer stocks the product."

From: Wm Morrison Supermarkets Plc WF2 OXF

"Thank you for bringing this matter to our attention, we have now fully investigated the results with our supplier. It has emerged that our supplier made an error during the development of the product. The product has now been reformulated to ensure the declared scampi content is consistently achieved.

The product had been analysed by an independent laboratory as part of our own sampling programme but on each occasion the results indicated the scampi content was correct."

From: Lidl UK GmbH, 19 Worples Road, London SW19 4JS

“Breaded Scampi is a difficult manufacturing process and some variability must be expected during a breading operation. The product specifications are currently based on a nitrogen factor for scampi of 2.3. Weights and production sheets indicate that using this factor, a product within specification has been produced. We propose to adjust the specification to reflect the new factor of 2.45 and to bring in tighter controls to improve the consistency of the finished product.”
