



THE NACB STANDARD

– THE STANDARD FOR CATERING BUTCHERS

'Product quality, integrity and values from farm to fork'

How can the NACB Standard help hospital caterers?

The NACB recognise that Government Buying Standards exist for food and catering services and that these provide a tool for procurement. We believe that the NACB Standard helps hospital caterers to meet the requirements of the GBS.

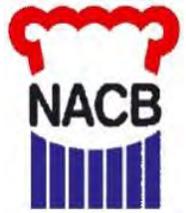
GOVERNMENT BUYING STANDARD – IMPACT AREA	HOW THE NACB STANDARD HELPS MEET THE REQUIREMENTS OF THE GBS?
Production, Processing & Distribution	
Production Standards	The NACB Standard provides assurance to the customer that UK and EU legislative standards for food production are met.
Traceability of fresh, chilled and frozen produce	The NACB Standard supports the ability to demonstrate traceability of food to its source and has specific requirements for ensuring robust traceability within NACB businesses.
Authenticity	There are particular requirements of the NACB standard dealing with authenticity including the requirement for a standard holder to have a 'food safety, quality and integrity policy'.
Origin of meat	At the heart of the standard is the integrity of product from farm to fork.
Animal Welfare	The NACB Standard has a clear focus on animal welfare.
Environment: Higher environmental Production Standards	The NACB standard supports understanding and minimising of environmental aspects and impacts. The standard requires a company to have an environmental policy.
Nutrition	
Reducing Salt	If a customer requires reduced salt or saturated fat in a product as part of their specification then the NACB catering butcher must ensure they meet these requirements.
Reducing saturated fat	
Allergens	The new standard incorporates the new legislative requirements under the Food Information to Consumers Regulation.
Resource Efficiency	
Water	As part of the NACB Standard a standard holder must have an environmental policy and must monitor their most significant environmental aspects and impacts.
Reducing Landfill	
Food Waste	
Energy Management	
Socio-Economic	
Ethical Trading	The NACB Standard requires that standard holders develop an ethical standards policy.
Inclusion of SMEs	Many NACB butchers are SMEs

For further information regarding the new NACB Standard please contact info@nacb.co.uk



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Why has the NACB updated its Standard?

Following the events of 2013 where the integrity of the supply chain was brought in to question, customers are demanding greater assurance that the product that they are buying is what it claims to be. The NACB standard, established in 1983 has undergone a review to strengthen the standard and give customers even greater confidence in the quality, safety and integrity of the products supplied by NACB audited catering butchers. The standard is awarded to those who can demonstrate traceability of food to its source, consider animal welfare and environmental impacts. The standard drives continual improvement within businesses and has the flexibility to incorporate changing legislation such as the new requirements regarding provision of allergen information.

Food Safety

The standard requires that a company has an embedded food safety culture. This means that all staff from the leadership to the delivery driver will understand the need to adhere to good food safety practices.

Meeting Customer Requirements

The NACB Standard sets NACB catering butchers apart from those who do not hold the standard. The way the standard has been designed requires NACB butchers to thoroughly understand the requirements of their customers and to commit to deliver the very highest level of service, quality, consistency and values to their customers.

Values

NACB accredited catering butchers take special care to ensure that they understand the key values of their individual customers whether regarding animal welfare, the environment or ethical considerations and pay close attention to meeting these specific requirements.

Integrity

The new version of the NACB Standard has incorporated integrity requirements in addition to food safety, taking in to consideration customer need for greater assurance following the horsemeat scandal.

Food Labelling

The new standard incorporates the new food labelling requirements in the Food Information to Consumers Regulation particularly focussing on the important new allergen rules.

Specificity

The standard was established in 1983 to raise the standard for catering butchers. The standard has been reformulated using the expertise of NACB members and their expert knowledge of what their customers require. The NACB Standard is The Standard for Catering Butchers - unlike other industry standards such as The BRC it is specifically tailored for the meat industry and the specific nature of catering butchery businesses.

For a copy of the new standard please contact the NACB Secretariat: info@nacb.co.uk

NACB Butchers are based throughout the UK. Visit the NACB website for details of your nearest NACB catering butcher: www.nacb.co.uk