



Food Charter for Piping At Forres

Under this Food Charter, **you**, the Stallholder, agree to:

1. Provide food that offers value for money
2. Build relationships and work with Scottish producers and suppliers to support the local economy
3. Ensure your food providers have a food offering that makes the most of the produce in season using fresh, local or Scottish, sustainable and nutritionally balanced produce and highlighting healthy options where available
4. Ensure your food providers describe the provenance of food on menus and in marketing materials, highlighting healthy options where available
5. Ensure your food providers highlight regional specialities and traditional Scottish dishes, so that visitors to events know they are enjoying a uniquely Scottish experience
6. Ensure your providers use food that is sourced from sustainable stocks
7. Ensure food provided meets European Union legal standards for food hygiene and food standards and strive for excellence by implementing standards such as the Eat Safe Award
8. Aim for zero waste by recycling food waste and packaging

STANDARDS

The following chart sets forth, in the first column, the “benchmark standard” that ***must*** be achieved.

The second column lists the standards which ***should*** be achieved where possible, or a demonstrable alternative provided, where food is available and affordable.

<p>Benchmark standard</p> <p>All food (i) from Scotland or the UK must achieve the Scottish or UK country standard listed below; (ii) from other UK or EU countries must achieve a demonstrable UK or EU country equivalent standard</p>	<p>Aspiring organic and ethical schemes</p> <p><i>As many of these standards should be achieved, or a demonstrable equivalent where food is available and affordable.</i></p>
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Plant-based produce (fruit, vegetable, salads, cereals)

<ul style="list-style-type: none">- Where available, Scottish seasonal and of high quality, fit for purpose and free from damage or spoilage; or- British, Red Tractor Assured or UK Grade 1 or 2.- Where products are not available from the UK, and not available under the Red Tractor Assurance Scheme, they will need to be fully traceable.- Bananas shall be Fairtrade.- Tea, coffee and sugar shall be Fairtrade.	<ul style="list-style-type: none">- <i>Organic certified.</i>- <i>LEAF Marque certified.</i>- <i>Products that are ethically traded/sourced from a recognised scheme.</i>- <i>GLOBALGAP certified or comparable standard.</i>- <i>Other sources of produce may be considered for Fairtrade if applicable.</i>
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Dairy produce (milk, cheese, cream & butter)

<ul style="list-style-type: none">- British, Red Tractor Assured, or equivalent formal accreditation scheme; or products manufactured in Scotland and made from milk in Scotland.- For non-British cheese, must be fully traceable and made to EU minimum production standards.- Of high quality, fit for purpose and free from damage or spoilage.	<ul style="list-style-type: none">- <i>Organic certified.</i>- <i>Products which are ethically traded/sourced from a recognised scheme.</i>- <i>Chocolate products shall be ethically sourced.</i>
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Eggs

<ul style="list-style-type: none">- Free range, sourced from farms in Scotland, with in-shell eggs carrying SCO coding (or British Lion Mark equivalent).- Pasteurised liquid egg should carry SCO coding (or equivalent).	<ul style="list-style-type: none">- <i>Organic certified free range.</i>- <i>Products which are ethically traded/sourced.</i>
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Meat (beef, lamb, veal, fresh pork)

<ul style="list-style-type: none">- Produced from animals born and reared all their lives in Scotland, that are members of the Scotch Beef PGI, Scotch Lamb PGI or Specially Select Pork Quality Assurance schemes and processed in a QMS Quality Scheme approved slaughterhouse; or- Equivalent (British Red Tractor Assured).- Halal and Kosher meat *	<ul style="list-style-type: none">- <i>Organic certified.</i>- <i>Sourced from outdoor-reared pigs.</i>- <i>RSPCA Freedom Foods certified.</i>
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Red meat (wild and farmed venison)

<ul style="list-style-type: none">- Wild venison sourced from Scotland in accordance with the Scottish Quality Wild Venison Assurance Scheme- Farmed venison sourced from farms in Scotland, preferred assured to Quality Assured Farm Venison standard.	<ul style="list-style-type: none">- <i>Products ethically traded/sourced from a recognised scheme.</i>
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Other meat (e.g. mutton, veal) and processed pork (ham, sausages, bacon)

<ul style="list-style-type: none">- British Red Tractor or equivalent/higher farm assured. Processed pork products should be made from Specially Selected Pork where possible.- Where processed meat does not fall under the Scotch Beef, Scotch Lamb or Specially Selected Pork labels, it should be sourced from an equivalent standard production system as a minimum.	<ul style="list-style-type: none">- <i>Organic certified.</i>- <i>RSPCA Freedom Foods certified.</i>- <i>Sourced from outdoor-reared pigs.</i>
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Poultry (chicken, turkey, duck)

<ul style="list-style-type: none">- British Red Tractor Assured, or equivalent/higher farm assured, sourced from farms in Scotland.	<ul style="list-style-type: none">- <i>Free range.</i>- <i>Organic certified.</i>- <i>RSPCA Freedom Foods certified.</i>
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Bakery (e.g. breads, quality cakes, shortbread, oatcakes)

<ul style="list-style-type: none">- Products produced/manufactured in Scotland.- All ingredients traced back to source.	<ul style="list-style-type: none">- <i>Organic certified</i>- <i>Products ethically traded/sourced from a recognised scheme.</i>
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Aquaculture (e.g. farmed salmon, trout)

<ul style="list-style-type: none">- Produced in Scotland^{**}; farmed to the standards of the Code of Good Practice for Scottish Finfish Aquaculture.- Only stock identified by the Marine Conservation Society (MCS) as 'fish to eat'.	<ul style="list-style-type: none">- <i>Organic certified.</i>- <i>RSPCA Freedom Foods certified.</i>
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Wild-caught fish/seafood/shellfish

<ul style="list-style-type: none">- Produced or landed in Scotland^{**}, and enhanced by being Marine Stewardship Council certified, or Marine Conservation Society (1-3 rating).	
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The above chart has been developed using the Glasgow 2014 Commonwealth Games Food Charter.

** Halal and Kosher meat are subject to very specific preparation requirements and some products may not be currently available under the Red Tractor Assured scheme. There is limited production of Halal and Kosher products in Scotland. Halal Scotch Beef is currently not available. Halal Scotch Lamb and poultry may be available as long as it meets the requirements of the Quality Assurance scheme (from Scottish manufacturers). All Halal products should meet European Halal Standard and Kosher food should be prepared in conjunction with Beth Din.*

*** Where wild caught or aquaculture fish/shellfish species are not available from the UK, they must be fully traceable and meet the benchmark standards specified above.*

These criteria have been developed by Scotland Food & Drink in collaboration with the following industry partners:

- British Egg Industry Council
- Dairy UK
- Marine Conservation Society (MCS)
- Marine Stewardship Council (MSC)
- National Farmers' Union Scotland (NFUS)
- Quality Meat Scotland (QMS)
- Seafood Scotland
- Scottish Bakers
- Scottish Egg Producer Retailers Association (SEPRA)
- Scottish Food Quality Certification (SFQC)
- Scottish Government
- Scottish Organic Producers' Association (SOPA)
- Scottish Salmon Producers' Organisation (SSPO)
- Scottish Venison Partnership
- Soil Association Scotland

For more information about the Soil Association's Food for Life Catering Mark, please visit www.sacert.org/catering

For further information specifically on aquaculture and wild-caught fish, seafood, and shellfish standards, please refer to:

- Marine Conservation Society (MCS)
- Marine Stewardship Council (MSC)

Stallholders will be required to demonstrate how they will achieve these principles.

Piping At Forres also encourages the inclusion of vegetarian, cultural and other dietary options on menus in order to meet the dietary requirements of all visitors and participants.