WORKSHEET: TO FOOD

Red Meat Products, Packaging & Labelling

Name:	Class:	Date:

Task 1 - Red meat products

To enable the red meat food system to be as sustainable as possible it is important that once an animal reaches the abattoir, as little of the animal as possible, goes to waste. Many people are aware of the different types of meat that we get from different animals but that's not all – animal products are in a large range of goods.

List as many different products from each of these animals in the table as you can.

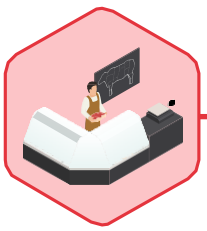
Cattle	Sheep	Pigs

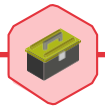
Task 2 - Packaging

Can we reduce plastic packaging without reducing food safety or shelf life?

Make a list of pros and cons to plastic as a material for packaging red meat.

Pros	Cons





Task 3 - Labelling & Logos

Making decisions is something we do every day of our lives, but how important are the decisions you make about the food you buy and eat? When you purchase red meat, you're making decisions about taste, price, sustainability, nutrition, health and lifestyle – often in a very short timeframe.

To make informed decisions, it's important to understand food labelling. Let's review some of the information that will help inform how you decide.
Draw a line to match each logo to its correct description.

Logo		Description
		Protected geographical indication - a guarantee of specific origins and characteristics.**UK GI** protects the name and origin of the product.
		Indicates some aspect of production in Scotland but no official meaning.
		Beef from cattle born, reared and processed in Scotland. Quality Assured and reared to the highest levels of animal welfare.
		Certified organic product. Contains at least 95% organic ingredientsShows the product meets organic production standards. Organic food must be certified by an approved control body.
		Meat from farms independently inspected by the Scottish SPCA to ensure the highest levels of animal welfare.
		Food has been produced, packed, stored and transported in the UK

