



# Agrofood Newsletter:UK Edition – November 2020



Here is the eight edition of the new Agrofood Newsletter format and the last before The UK leaves the EU. This edition is being compiled by our Northern region colleagues but with a warm collaboration from our Southern colleagues.



**Scotland:** Debbie Walker– Scottish Enterprise  
Email: [debbie.walker@scotent.co.uk](mailto:debbie.walker@scotent.co.uk)

**Northern Ireland** -Tom Kinney - Invest Northern Ireland  
Email: [tom.kinney@investni.com](mailto:tom.kinney@investni.com)

**England North:** Gail Leathley - RTC North Ltd  
Email: [gail.leathley@rtcnorth.co.uk](mailto:gail.leathley@rtcnorth.co.uk)

**England South** - Valerie Pondaven - University of Greenwich  
Email: [v.pondoven@greenwich.ac.uk](mailto:v.pondoven@greenwich.ac.uk)

**England Central** – Jay Gohil – Coventry University Enterprises Ltd  
Email: [j.gohil@cad.coventry.ac.uk](mailto:j.gohil@cad.coventry.ac.uk)

**Wales** – Vacancy??



## 1. Agrofood potential of the United Kingdom

**Agriculture** in the **United Kingdom** uses 69% of the country's land area, employs 1.5% of its workforce (476,000 people) and contributes 0.6% of its gross value added (£9.9 billion). The **UK** produces less than 60% of the food it consumes.

They farm from wheat, oats, barley, vegetables, fruit and potatoes to cattle, pigs poultry and goats

As well as growing and producing high quality, healthy food that we all eat and enjoy, British farmers are custodians of our beautiful countryside, leaders in animal welfare and champions of renewable energy. What's more, the UK food and farming industry makes a fundamental contribution to our economy, providing millions of jobs and supporting rural and urban communities up and down the country.

The UK has one of the most robust and comprehensive legal frameworks protecting animals on farms, extremely mature and well-developed industry bodies that recognise the importance of animal welfare, and a significant number of credible quality assurance and welfare schemes and/or initiatives.

UK farmers work hard to enhance the countryside, maintain habitats for native plants and animals, maintain footpaths, protect watercourses and support wildlife species. Just as we depend on the UK's farmland for the food we eat every day, so does the country's wildlife and with 71% of land in the UK managed by farmers, it's easy to see what an important role they play in helping to protect and encourage wildlife and habitats.

For further and more in depth information on the agro/agritech industry in the UK see the UK capabilities in the Agri-tech sector in the UK report within the collaborative space.



It seems that one of the most common produce when looking at the UK farming industry across all regions in the UK is the **Humble Potato!!**

The potato, from the perennial *Solanum tuberosum*, is the world's fourth-most important crop after rice, wheat and maize, and the first among non-grains. How could an Andean tuber persuade the world, in just a few centuries, to adopt it so completely? What made the potato so irresistible was its unrivalled nutritional value, its relative easiness to cultivate as compared to some major cereals, its ability to easily navigate wars and tax censuses due to its knack for hiding underground from collectors, and in particular, its camaraderie with working men and women in the fields.

The Inca Indians in Peru were the first to cultivate potatoes around 8,000 BC to 5,000 B.C. In 1536 Spanish Conquistadors conquered Peru, discovered the flavors of the potato, and carried them to Europe. Sir Walter Raleigh introduced potatoes to Ireland in 1589 on the 40,000 acres of land near Cork. It took nearly four decades for the potato to spread to the rest of Europe. Eventually, agriculturalists in Europe found potatoes easier to grow and cultivate than other staple crops, such as wheat and oats. Most importantly, it became known that potatoes contained most of the vitamins needed for sustenance, and they could be provided to nearly 10 people for each acre of land cultivated.

Just a century earlier, a potato disease prompted a famine that halved Ireland's population in a few years, producing a decades-long cascading effect of social and economic turmoil, the world's leading



potato producers today are China, India, Russia and Ukraine, respectively. Despite these nations' intimate and complicated relationships with potatoes, and how intertwined their societies and economies are with them, none can truly call them native.

“Despite its origins in the Andes, it’s an incredibly successful global food,” said food historian Rebecca Earle, who’s traced the potato’s planetary journey in a book called [Feeding the People: The Politics of the Potato](#). “It’s grown practically everywhere in the world, and practically everywhere, people consider it one of ‘our foods’.

Potatoes contain nearly every important vitamin and nutrient, except vitamins A and D, making their life-supporting properties unrivalled by any other single crop. Keep their skin and add some dairy, which provides the two missing vitamins, and you have a healthy human diet staple. You even have 2g of protein for every 100g of potato; eat 5.5 kilos per adult per day.

You will find some recipes at the end of this newsletter showcasing that Humble potato.

## **2. What leaving the EU may mean for Agrofood companies?**

The UK has left the EU and the transition period will end on 31 December. As the UK transitions to the new relationship with the EU, all will need to take action to prepare. From 1 January 2021, there will be a series of guaranteed changes and opportunities for businesses. Many of these changes will be required regardless of the agreement reached with the EU on the UK’s future trade relationship. Companies will need to check what will change for them from 1 January 2021 and act now, to ensure they are not at risk. The UK government has put together a list of actions that are relevant to the Agrofood sector to help to start identifying what businesses need to do. They have provided a summary for each action, explaining why businesses need to act now and where to find further information.

There may be more actions that are relevant to businesses. Visit [www.gov.uk/transition](http://www.gov.uk/transition)

and use the simple checker tool to find out.

In order to import or export animal products, high risk food and feed between the EU and the UK. Food and drink producers, manufacturers, suppliers, and retailers will have to change labelling from 1 January 2021.



## Some more relevant guidance for producers of food products

**Trading and labelling organic food from 1 January 2021:** [Updated](#) guidance is available that includes information on importing organics from the EU to Great Britain from 1 January 2021.

**Fresh fruit and vegetable marketing standards from 1 January 2021:** [Updated information](#) about importing and exporting fresh fruit and vegetables between the UK and EU and non-EU countries.

**Importing and exporting wine from 1 January 2021:** [Updated information](#) on labelling wine imported from EU and non-EU countries and updated details on importing and exporting wine between UK and EU and non-EU countries.

**Updated marketing standards** for [Hatching eggs and chicks](#), [Hops and hops products](#), [egg marketing](#), [poultry](#) and [beef and veal meat](#) marketing.

## Other relevant information can be found at the following sites:

<https://www.gov.uk/guidance/importing-animals-animal-products-and-high-risk-food-and-feed-not-of-animal-origin-from-1-january-2021>.

<https://www.gov.uk/guidance/get-an-export-health-certificate>.

<https://www.gov.uk/guidance/importing-and-exporting-plants-and-plant-products-from-1-january-2021>.

<https://www.gov.uk/guidance/protecting-food-and-drink-names-if-theres-no-brexite-deal>.

### 3. MATCH MAKING EVENTS & COMPANY MISSIONS



**Virtual Summits: 24 – 26 November 2020**

**Interactive Platform to network and connect, JOIN US!**

24 Nov 2020 - 26 Nov 2020  
Netherlands

**ONLINE Free From  
Functional & Health  
Ingredients 2020 and Free  
From Expo Packaging 2020**

As part of the ["Free From Functional & Health Ingredients"](#) Expo, and [Free From Expo Packaging, Enterprise Europe Network](#) welcomes businesses to participate at the ONLINE International Matchmaking event on Free From, which takes place on the 24th, 25th and 26th of November. ,At the Matchmaking event participants will meet online with potential business partners from all over the world. Register and find a potential business partner! Participation is free of charge upon pre-registration.

### 4. BUSINESS OR TECHNOLOGY REQUESTS



**UK manufacturer of air dried fruit and vegetable slices for use as ingredients, garnish and snacks is looking for distributors**

The only manufacturer in the UK to produce a range of multi award winning, air-dried fruit and vegetable crisps, edible teas and citrus infusions is looking for distributors with good knowledge and contacts to represent their products and sell to health and sustainability conscious consumers,



health stores, convenience shops, supermarkets, entertainment venues, food service caterers, also bars and restaurants.

(BOUK20200326001)

Contact: Valerie Pondaven

University of Greenwich

[v.pondaven@greenwich.ac.uk](mailto:v.pondaven@greenwich.ac.uk)

### **Curing meat without nitrates or nitrites**

UK food manufacturer is seeking both mature and early stage technology, equipment and ingredients to replace the use of nitrates/nitrites when curing ham. Academia and industry are sought to offer a solution, or develop one further, under a license, manufacturing, research or technical cooperation agreement.

(TRUK20201002001)

Contact: Hendrik Patel

Exemplas

[h.pavel@eeneast.org.uk](mailto:h.pavel@eeneast.org.uk)

### **A safe yet very efficient method for treating mixed food and plastic waste**

UK university spinout has invented and proven a catalyst that safely turns mixed food waste and packaging into carbon, at lower temperatures. In collaboration with Japanese partners, they offer a full solution for decentralised treatment of up to 24 tons of food/plastic mix per day. Both producers and treatment companies of such waste are sought for commercial agreements with technical assistance

(TOUK20200602001)



Contact: Hendrik Patel

Exemplas

[h.pavel@eeneast.org.uk](mailto:h.pavel@eeneast.org.uk)

**Scottish (UK) insects-as-feed company interested in taking part in H2020 Green Deal Farm-to-Fork Strategy Projects (LC-GD-6-1-2020)**

A Scottish SME working in the insect protein space proposes Farm2Fork Work Package related to the further development and distribution of high-performance Black Soldier Fly genetics within the EU agri-food supply chain. The SME seeks research cooperation agreements with other SMEs, corporates and Universities from the agri-food space that are leading an H2020 Green Deal project. The SME is available to run or be involved with work packages relating to insect protein and genetics.

(TOUK20200918001)

Contact: Alex Blackshaw

Scottish Enterprise

[Alex.blackshaw@scotent.co.uk](mailto:Alex.blackshaw@scotent.co.uk)

**A Northern Irish (UK) manufacturer of natural medicinal mushroom powders seeks importers/distributors**

A Northern Irish company produces mushroom powders which when mixed with hot water produce a hot natural healthy alternative to caffeine laden tea and coffee. The company is seeking to enter new international markets and is looking for distribution partners e.g. importers, wholesalers, or retailers.

(BOUK20200305001)

Contact: Tom Kinney

Invest Northern Ireland

[tom.kinney@investni.com](mailto:tom.kinney@investni.com)



### **UK family run farm specialising in high quality meat products seeks partners in order to expand globally**

A Northern UK food sector company is specialised in producing high-quality meat products - fresh, frozen, and processed. The company is looking for trade intermediaries and is offering to work under a commercial agency agreement or distribution services agreement. A manufacturing agreement under a private label could be offered as well.

(Profile if draft)

Contact: Gail Leathley

RTC North Ltd

[Gail.leathley@rtcnorth.co.uk](mailto:Gail.leathley@rtcnorth.co.uk)

## **5. It's all about Food**

**UK food** has traditionally been based on beef, lamb, pork, chicken, and fish and generally served with potatoes and one other vegetable. The most common and typical foods eaten in **the UK** include the sandwich, fish and chips, pies like the Cornish pasty, roasts dinners and stews and lots more.

Some dishes have strange names: Bubble and squeak and toad in the hole. The base for toad in the hole is Yorkshire Pudding. Traditionally not eaten as a dessert, but as part of a main course or starter

Made from flour, eggs, and milk. Whisked into a batter baked in the oven and topped with onion gravy. Whisk well and watch them rise!



Bubble and Squeak, traditionally made from left over vegetables, potatoes and fried in butter.

## 6. Quiz: Identify the dish and its origin

Dish	What it is	Where is it from?
Barmbrach		
Tatties		
Cawl		
Mucky Dripping		
Rumbledethumps		
Winkles		



Toad in the whole		
Boxty		
Haggis		
Barabrith		
Winkles		
Coddle		
Neeps		
Laverbread		
Spotted Dick		

below are some recipes from other parts of the UK with even stanger names but all made from that Humble potato!

IRELAND: COLCANNON (IRISH MASHED POTATOES)

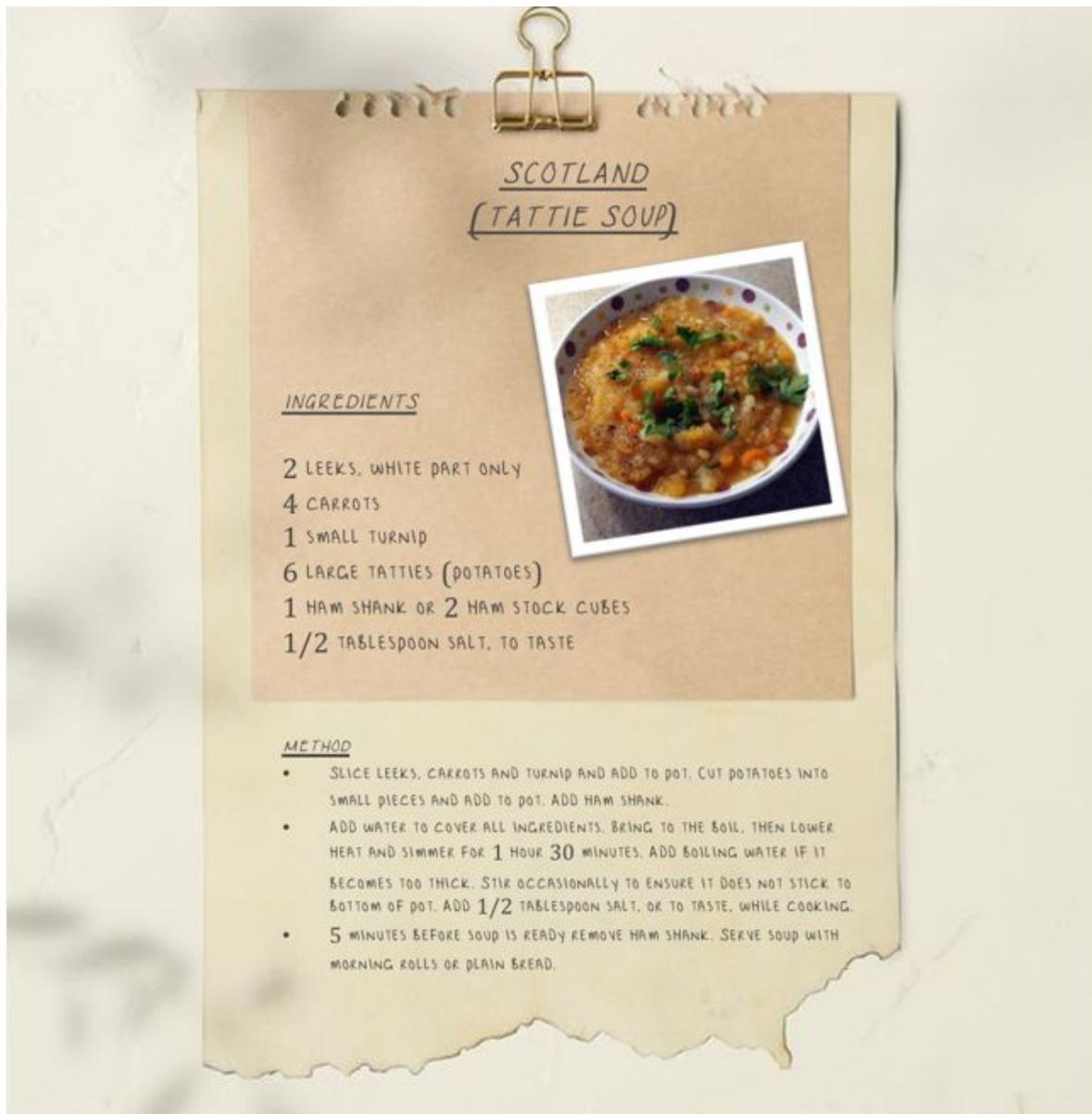
INGREDIENTS

- 4 RUSSET POTATOES (2 TO 2 1/2 POUNDS), PEELLED AND CUT INTO LARGE CHUNKS
- SALT
- 5 TO 6 Tbsp UNSALTED BUTTER (WITH MORE BUTTER FOR SERVING)
- 3 LIGHTLY PACKED CUPS OF CHOPPED KALE, CABBAGE, CHARD, OR OTHER LEAFY GREEN
- 3 GREEN ONIONS (INCLUDING THE GREEN ONION GREENS), MINCED (ABOUT 1/2 CUP)
- 1 CUP MILK OR CREAM



METHOD

- BOIL THE POTATOES: PUT THE POTATOES IN A MEDIUM POT AND COVER WITH COLD WATER BY AT LEAST AN INCH. ADD 2 TABLESPOONS OF SALT, AND BRING TO A BOIL.
- BOIL UNTIL THE POTATOES ARE FORK TENDER, 15 TO 20 MINUTES. DRAIN IN A COLANDER.
- COOK THE GREENS AND THE GREEN ONIONS WITH BUTTER: RETURN THE POT TO THE STOVE AND SET OVER MEDIUM-HIGH HEAT. MELT THE BUTTER IN THE POT AND ONCE IT'S HOT.
- ADD THE GREENS. COOK THE GREENS FOR 3-4 MINUTES, OR UNTIL THEY ARE WILTED AND HAVE GIVEN OFF SOME OF THEIR WATER.
- ADD THE GREEN ONIONS AND COOK 1 MINUTE MORE.
- MASH THE POTATOES WITH MILK OR CREAM AND GREENS: POUR IN THE MILK OR CREAM, MIX WELL, AND ADD THE POTATOES. REDUCE THE HEAT TO MEDIUM.
- USE A FORK OR POTATO MASHER AND MASH THE POTATOES, MIXING THEM UP WITH THE GREENS.
- ADD SALT TO TASTE AND SERVE HOT, WITH A KNOB OF BUTTER IN THE CENTRE.



SCOTLAND  
(TATTIE SOUP)

INGREDIENTS

- 2 LEEKS, WHITE PART ONLY
- 4 CARROTS
- 1 SMALL TURNIP
- 6 LARGE TATTIES (POTATOES)
- 1 HAM SHANK OR 2 HAM STOCK CUBES
- 1/2 TABLESPOON SALT, TO TASTE



METHOD

- SLICE LEEKS, CARROTS AND TURNIP AND ADD TO POT. CUT POTATOES INTO SMALL PIECES AND ADD TO POT. ADD HAM SHANK.
- ADD WATER TO COVER ALL INGREDIENTS. BRING TO THE BOIL, THEN LOWER HEAT AND SIMMER FOR 1 HOUR 30 MINUTES. ADD BOILING WATER IF IT BECOMES TOO THICK. STIR OCCASIONALLY TO ENSURE IT DOES NOT STICK TO BOTTOM OF POT. ADD 1/2 TABLESPOON SALT, OR TO TASTE, WHILE COOKING.
- 5 MINUTES BEFORE SOUP IS READY REMOVE HAM SHANK. SERVE SOUP WITH MORNING ROLLS OR PLAIN BREAD.

SCOTLAND  
(TATTIE SOUP)



INGREDIENTS

2 LEEKS, WHITE PART ONLY  
4 CARROTS  
1 SMALL TURNIP  
6 LARGE TATTIES (POTATOES)  
1 HAM SHANK OR 2 HAM STOCK CUBES  
1/2 TABLESPOON SALT, TO TASTE

METHOD

- SLICE LEEKS, CARROTS AND TURNIP AND ADD TO POT. CUT POTATOES INTO SMALL PIECES AND ADD TO POT. ADD HAM SHANK.
- ADD WATER TO COVER ALL INGREDIENTS. BRING TO THE BOIL, THEN LOWER HEAT AND SIMMER FOR 1 HOUR 30 MINUTES. ADD BOILING WATER IF IT BECOMES TOO THICK. STIR OCCASIONALLY TO ENSURE IT DOES NOT STICK TO BOTTOM OF POT. ADD 1/2 TABLESPOON SALT, OR TO TASTE, WHILE COOKING.
- 5 MINUTES BEFORE SOUP IS READY REMOVE HAM SHANK. SERVE SOUP WITH MORNING ROLLS OR PLAIN BREAD.



**Orange Chocolate cake made with potato**



**English Potato Vodka!** (Due to the demise of agricultural farming back in the 1990's, A UK farmer grew potatoes and turned this humble root vegetable into a distilled spirit)

However, finally, the most popular dish eaten in the UK is the CURRY!!





For the following newsletters, the calendar will be:

- 9<sup>th</sup> edition: Deadline 26<sup>th</sup> of November, publication on 1<sup>st</sup> of December (France)
- X-Mas / New Year's wishes edition: Deadline 16<sup>th</sup> of December, publication on 18<sup>th</sup> December (Sweden)

**Follow us on our social media channels:**

<https://twitter.com/agrofoodeen>

<https://www.instagram.com/p/BpgyzcqqE1u/>

<https://www.facebook.com/agrofood.een/>

<https://www.linkedin.com/in/agrofood-eeen-4a0012141/>