

# News story: Government announces new appointments to the Low Pay Commission

The government has today (Wednesday 20 June) announced a number of new appointments and re-appointments to the independent Low Pay Commission (LPC).

Kate Bell, Simon Sapper and Martin McTague will replace John Hannett, Brian Strutton and Peter Donaldson. Kay Carberry, Professor Sarah Brown and Clare Chapman have all been re-appointed to their previous roles.

The appointments are for 3 years, with the option of reappointment.

Business Minister Andrew Griffiths said:

It is important that the lowest paid are fairly rewarded for their contribution to the economy and the National Minimum Wage has been making millions of workers better off since it was introduced.

The independent Low Pay Commission gives the government expert and impartial advice which is essential to this ongoing success.

I would like to thank the outgoing commissioners for the contribution and welcome the 3 new commissioners. They bring a wealth of experience to the commission and I am delighted to have them on board.

1. The Low Pay Commission is an independent body that advises the government about the National Living Wage and the National Minimum Wage.
2. Biographies of the new commissioners:

\* Kate Bell has been the Head of Economic and Social Affairs Department at the Trade Union Congress (TUC) since July 2016. Before joining the TUC, Kate worked as Head of Policy and Public Affairs for a local authority and for the charities Child Poverty Action Group and Gingerbread. Kate will join the LPC as an employee commissioner

\* Simon Sapper is a senior leader with over 30 years' experience in high profile campaigning, regulatory and membership organisations across public, private and voluntary sectors. Simon will join LPC as employee commissioner

\* Martin McTague is the director of Politics NE Ltd/Pical CIC (Public Policy Consultancy). He is also the Managing Director of A3C Solutions Ltd an IT company. He is also a policy director at the Federation of Small Businesses. Martin will join LPC as an employer commissioner

\* Kay Carberry was a Low Pay Commissioner from 1 November 2012 to 30 November 2017. She was Assistant General Secretary of the TUC before retirement at the end of February 2016 having previously been the first head of the TUC's Equal Rights Department, set up in 1988. Kay will be re-joining as employee commissioner.

\* Professor Sarah Brown became a Low Pay Commissioner on 26th March 2015. She is a Professor of Economics at the University of Sheffield and a director of the Institute for Economic Analysis of Decision-making (InstEAD) at the University of Sheffield. Her research interests lie in the areas of labour economics, household finances and applied microeconometrics. Sarah continues as an independent commissioner.

\* Clare Chapman is a non-executive director and Remuneration Committee Chair at Kingfisher PLC. Prior to this Clare has held executive roles leading HR in some of the world's largest enterprises including Quaker Oats, PepsiCo and Tesco's. Her most recent role was as Group People Director for BT. Between 2007 and 2011 Clare was the Director General of Workforce for the NHS and Social Care. Clare has also served on a number of expert bodies, including the Good Work Commission and the Modern Apprenticeship Taskforce. Clare continues as an employer commissioner.

3. LPC is an advisory non-departmental public body, sponsored by the Department for Business, Energy & Industrial Strategy.

4. The other Low Pay Commissioners are:

\* Interim Chair (independent) – Bryan Sanderson (current)

\* Commissioner (employer) – Neil Carberry (current)

\* Commissioner (independent) – Professor Richard Dickens (current)

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## [News story: CEN updates affecting chemical measurements May 2018](#)

Natamycin (E235) is a polyene antibiotic of the polyene macrolide group used in the food industry as an antifungal preservative for cheeses and sausages. Natamycin is believed to be effective by binding to ergosterol in the fungal cell membrane which limits fungal growth.

[Regulation \(EU\) 2015/647](#) amended Annexes II and III to Regulation (EC) No 1333/2008 regarding the use of certain food additives and specifies that natamycin may only be used for the surface treatment of uncut hard, semi-hard and semi-soft cheese having a maximum surface concentration of 1 mg/dm<sup>2</sup> (not present at a depth of 5 mm).

There were two revised EN ISO standards published in May 2018 describing the determination of natamycin in cheese rind:

[EN ISO 9233-1:2018](#) – Cheese, cheese rind and processed cheese – Determination of natamycin content – Part 1: Molecular absorption spectrometric method for cheese rind (ISO 9233-1:2018)

EN ISO 9233-1:2018 supersedes EN ISO 9233-1:2013 describing a method for the

determination of the natamycin mass fraction in cheese rind and the natamycin content in the surface-area in cheese rind using molecular spectrometry.

The method takes a weighed sample of the cheese and dissolving in a methanol/water mixture. The fat from the cheese in solution is precipitated by cooling the methanol/water mixture and the precipitate is removed by filtration. The natamycin in the filtrate can then be determined using molecular spectrometry for the natamycin mass fraction above 0.5 mg/kg in cheese rind and the surface-area related natamycin mass in cheese rind content above 0.03 mg/dm<sup>2</sup>.

[EN ISO 9233-2:2018](#) – Cheese, cheese rind and processed cheese – Determination of natamycin content – Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese (ISO 9233-2:2018)

EN ISO 9233-2:2018 supersedes EN ISO 9233-2:2013 describing a method for the determination of the natamycin mass fraction in cheese, cheese rind and processed cheese as well as the natamycin content in the surface-area of cheese rind using high performance liquid chromatography coupled to an ultraviolet-visible (HPLC-UV) spectrometer detector.

The method takes a weighed sample of the cheese and dissolving in a methanol/water mixture. The fat from the cheese in solution is precipitated by cooling the methanol/water mixture and the precipitate is removed by filtration. The natamycin in the filtrate can then be determined using HPLC-UV for the natamycin mass fraction above 0.5 mg/kg in cheese, cheese rind and processed cheese and the surface-area related natamycin mass in cheese rind content above 0.03 mg/dm<sup>2</sup>.

[EN 15662:2018](#) – Foods of plant origin – Multi-method for the determination of pesticide residues using GC- and LC-based analysis following acetonitrile extraction/partitioning and clean-up by dispersive SPE – Modular QuEChERS-method

EN 15662:2018 supersedes EN 15662:2008 and describes a method for the analysis of pesticide residues in foods of plant origin, such as fruits (including dried fruits), vegetables, cereals and processed products using gas chromatography coupled to a mass spectrometer detector (GC-MS) or coupled to two mass spectrometers in tandem (GC-MS/MS) and/or liquid chromatography coupled to two mass spectrometers in tandem (LC-MS/MS).

The method applies the Quick, Easy, Cheap, Effective, Rugged, and Safe (QuEChERS) modular approach. The food is shaken in acetonitrile solvent with a small quantity of water to extract the pesticide residue. The acetonitrile/water extract is separated from the food by partition using buffering salts. The acetonitrile/water extract requires further clean-up to enable injection onto a gas or liquid chromatography system and this is done by adding bulk sorbents to absorb impurities and magnesium sulphate to absorb water in a process known as dispersive solid phase extraction (D-SPE). The use of an internal standard allows quantification of the pesticide residue and it is added to the extract after the initial addition of acetonitrile.

Further information on food legislation can be found on the Government Chemist website:

[Food and feed law: Compendium of UK food and feed legislation with associated context and changes during October to December 2017 – Government Chemist Programme Report](#)

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### **Food**

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**[Press release: Battle for Britain's](#)**

# Best High Street Begins

Welsh Secretary Alun Cairns has today (20 June 2018) called on communities across Wales to enter their villages, towns and cities into the Great British High Street competition 2018.

The competition celebrates the great work that is being done to revive, adapt and diversify the nation's high streets and is an opportunity for councils, businesses, community groups and volunteers to learn from the very best.

The last competition in 2016 saw 900 entries from across the UK and over 500,000 public votes with Blackburn's high street crowned Britain's best. Prestatyn's high street in north Wales was a close runner up in the coastal communities category.

In 2014, Colwyn Bay ran out winners in the coastal category.

This year a new award structure has been developed and winners will be named in each of the four UK nations – Wales, England, Scotland and Northern Ireland – across two categories: Champion High Street and Rising Star High Street.

The Champion High Street category will recognise the nation's best high streets while the Rising Star High Street category will recognise the nation's most ambitious high streets, which are taking the lead and working together to revive, adapt and diversify.

An overall High Street of the Year in Great Britain and Northern Ireland will also be named.

So with new categories and new prizes at stake, the Secretary of State for Wales said he expected to see far more competition entries from Wales's high streets this year.

## **Secretary of State for Wales Alun Cairns said:**

The Great British High Street competition is a chance to showcase the strengths of Wales' high streets, to bust myths about the long-term future of our town centres and to reward the local talent, team-work and energy that goes into making our high streets great places to visit, work or live.

This is why I am proud to be the advocate for the Great British High Street competition in Wales. We want to find the hidden gems the country has to offer. So whether you're a market town, coastal village or city centre, there are so many high streets across Wales doing fantastic work. Let's get behind them and put Wales' high streets firmly in the running to take the plaudits when the winners are announced in the autumn.

This year it is easier than ever to enter your high street into the awards.

If you are a local community team, association or authority that represent your high street then [click here](#) to register your interest and receive further information and instructions on how to apply.

If you are a member of the public and you would like your high street to be entered into the Awards then please get in touch with [your MP](#) or [your local authority](#) directly to encourage the council to register on behalf of your community.

### **Notes to editors.**

- Details of how to enter the competition can be found at: [www.thegreatbritishhighstreet.co.uk](http://www.thegreatbritishhighstreet.co.uk) or via [@TheGBHighSt](#) on Twitter.
- ENTRIES CLOSE AT 23:59 22ND AUGUST 2018
- Shortlisted finalists will be invited to an awards ceremony in London in November celebrating the high streets that are succeeding and influencing change.
- In addition Visa GBHS Street Teams will be visiting randomly selected high streets during the Awards to promote entered high streets and surprise and delight local businesses and consumers with activities and giveaways

To enter your high street you will need to be a representative of a:

- Business Improvement District
- Local Authority
- Parish Council
- Town Team
- Coastal Community Team
- Town Centre Partnership
- Community Interest Company
- Chambers of Commerce
- Trading Association

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## **[News story: HMCTS Reform Programme](#)**

We have started a very ambitious programme of court reform, which aims to bring new technology and modern ways of working to what is – and will remain – the best justice system in the world.

The principles that underpin the system are enduring. But our systems and processes have not kept pace with the world around us. We know we can make justice less confusing, easier to navigate and better at responding to the needs of the public.

In collaboration with the senior judiciary and the Ministry of Justice, we are investing £1bn to reform our courts and tribunals system. We have made a good start. But we can't do it alone; and we certainly can't do it well unless we involve all those who work within it and care about it.

We are keen to share our plans, listen to those who use our courts and tribunals, and work together with our partners to achieve the best possible outcome.

Further detail can be found in our [HMCTS reform update](#) (PDF, 1.08MB, 22 pages)

## Reform projects

There are over 50 projects included in the reform programme – [see the descriptions of each project](#).

## News and announcements

We will publish our latest news and announcements on our [GOV.UK homepage](#).

## Newsletter

We will issue a monthly external email newsletter on our reform progress. To receive the newsletter, please [sign up to our email alerts](#) and select the relevant topics of interest to you. Previous editions of the newsletter can be seen below:

- [June 2018](#)

## Inside HMCTS blog

We will use our [Inside HMCTS blog](#) on GOV.UK as a communication channel that encourages two-way engagement on our reform progress, including providing regular updates on our projects and new online services.

## Reform roadshows

Over the last six months, we have held a [series of roadshow events](#) to engage and inform legal professionals on the reform agenda, and we [held another event in London on 24 May 2018](#) as part of an ongoing schedule of activities designed to hear your views.





## Consultations

All of our consultations (those open and closed) are [published on GOV.UK](#).

## Further information

- [Transforming our justice system – joint statement \(September 2016\)](#)
- [Speech by The Right Hon. The Lord Burnett of Maldon: The Age of Reform \(June 2018\)](#)

## Online services

As part of our reform programme we have launched new online services, these include:

- [Apply for a divorce](#)
- [Make a money claim online](#)
- [Appeal to the tax tribunal](#)

## We want to hear your views

As our reform programme gathers pace, we want to continue the conversation with you. You can find out the latest and tell us what you think in any of the following ways:

- [E-mail us with suggestions, issues or questions, or requests to hear](#)

[more about particular projects](#)

- [HMCTS Youtube](#)
- [@HMCTSGovuk](#)
- [HMCTS LinkedIn](#)