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for Environment  
Food & Rural Affairs

# Food labelling; a UK perspective

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## Overview

- A new regulatory regime
- Regulation on the Provision of Food Information to Consumers (FIC)
- Non-prepacked food

# Changes as a result of the FIR

- Scope
  - All foods to the final consumer
    - » Transport departing from the EU now subject to labelling rules
    - » Loose foods
  - Not activities that are not food businesses outside scope
- Mis-leading labelling
  - Imitation foods
  - Pictorial representations
- Responsibilities
  - Clarity of responsibilities within the general food law.

# Mandatory Particulars

## Mandatory information – Article 9

- Minimum font size
- Nutrition labelling
- Origin for meat
- Technical changes
  - Allergens
  - Net quantity
  - Date of durability
  - Name and address
  - Instructions for use
  - Name of food



# Clarity

- All foods have a minimum font size that mandatory particulars from Article 9(1) must appear.
- For most foods the minimum font size is 1.2mm x-height
- Smaller packs with a largest surface area of less than 80cm<sup>2</sup> can use a smaller minimum font size of 0.9mm x-height.
- Some exemptions from information for very small packs.
- Must be visible, indelible, legible and understandable.

# Name of the food

- Detailed requirements in Annex. Aim to ensure consumers are informed of the nature of the products they buy. Including:
  - Labelling of processes (included defrosted in particular circumstances)
  - Formed
  - Added water and other ingredients
  - Minced meat
- Use of customary names on traded foods
- Rules covering imitation foods

Added water required to be labelled as it has the appearance of a piece of carcass meat...



# Date marks

- New definition of use-by. Intention to make it clearer that 'use by' relates to food safety and best before relates to food quality.
- New date mark - Date of first freezing for meat and fish
- Some exemptions removed – individual portions of ice cream



# Alcohol labelling

- All alcoholic drinks over 1.2%abv are exempt from the mandatory nutrition declaration and ingredients listing.
- Nutrition declaration and ingredients list may be given voluntarily
- The Commission will write a report within three years on the suitability of nutrition labelling and ingredients listing for alcohol, as well as considering the need for a definition of 'alcopops'.





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# Origin labelling in the FIC

Update to the legislation

# FIC Article 26

- When it might mislead
- Where claims are made that might mislead
- Fresh and Frozen meat (Regulation 1337/2013)
- [meat as an ingredients]
- [primary ingredient when a claim is made]
- [reports]
- Other legislation

# Article 26.2

- Origin information is mandatory where failure to indicate this might mislead  
{examples}
- For fresh and frozen meat [pork, poultry, sheep and goats  
{examples} [see Annex 11 check reference]

# Origin claims



# Origin claims



# Article 26.3

- Where the country of origin or the place of provenance of a food is given and where it is not the same as that of its primary ingredient:
- Can simply be indicated as different
- Doesn't apply until Commission draft implementing rules

# Article 26.4

- Other types of meat
- Milk
- milk used as an ingredient in dairy products
- unprocessed foods
- single ingredient products
- ingredients that represent more than 50 % of a food.



# Allergen labelling





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## Annex III substances

Celery\*

Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains)\*

Crustaceans\*

Eggs\*

Fish\*

Lupin\*

Milk\*

Molluscs\*

Mustard\*

Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut)\*

Peanuts\*

Sesame seeds\*

Soybeans\*

Sulphur dioxide and sulphites at levels above 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>

\* and product thereof

# The Specified Allergens

- Only the allergenic substances listed in Annex III are caught by the rules (e.g. Coconut, kiwi and fresh fruit not on list)
- Rules apply to intentionally added ingredients - they do not apply to allergen cross-contaminants
- Foods not requiring an ingredients list must use the phrase 'contains...' and then list the annex III allergens.

# Example



## Nut advice

Recipe: **No nuts.**

Ingredients: Cannot guarantee nut free.

Factory: No nuts.

## Ingredients

Beef (24%), **Cooked Egg Pasta**, **Milk**, **Tomato**, **Tomato Juice**, **Water**, **Tomato Puree**, **Onion**, **Mature Cheddar Cheese**, **Cornflour**, **Whipping Cream**, **Red Wine**, **Carrot**, **Celery**, **Beef Stock**, **Wheat Flour**, **Garlic Puree**, **Pasteurised Egg**, **Butter**, **Salt**, **Vegetable Oil**, **Oregano**, **Black Pepper**, **Bay**, **Marjoram**, **White Pepper**, **Nutmeg**.

**Cooked Egg Pasta** contains: **Durum Wheat**, **Semolina**, **Water**, **Pasteurised Egg**.

**Beef Stock** contains: **Beef**, **Yeast Extract**, **Salt**.



# Allergy advice boxes

## Contrary to Article 36(1)

Where food information referred to in Articles 9 and 10 is provided on a voluntary basis, such information shall comply with the requirements laid down in Sections 2 and 3 of Chapter IV.

# Loose foods



# Non prepacked foods

- Required to provide information on Annex II allergens used in the preparation of foods.
- Flexibility about how this information is given to reflect the diversity of businesses selling non-prepacked foods.
- The information may be given by ticket labels, menus or via conversations with staff, for example.
- Guidance in the UK considering some of the issues businesses need to think about.