



Seminar on EU Rules on Food and Nutrition Labelling and Nutrition and Health Claims

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*Food Information to Consumers
Overview and Mandatory
Information*

**Better Training
For Safer Food
Initiative**

Outline

1. Overview of Regulation 1169/2011
2. Mandatory Food information

Food Information to Consumers

**REGULATION (EU) No 1169/2011
OF 25 OCTOBER 2011**

**On
the provision of Food Information to Consumers
(the FIC Regulation)**

Food Information to Consumers

The FIC Regulation :

- Covers General Labelling and Nutrition Labelling
- Applies horizontally to all foods but does not affect labelling provisions in product specific measures (e.g. chocolate, jam, olive oil, fresh fruit and veg).
- Directives 90/496/EEC (on nutrition labelling) and 2000/13/EC (on food general food labelling) are repealed

Food Information to Consumers

Transition periods

General labelling rules: Apply from **13.12.2013**

Foods placed on the market or labelled prior to
13.12.2013: exhaustion of stocks

Nutrition labelling rules: apply from **13.12.2016**

If nutrition labelling given on **voluntary basis**:
rules apply from **13.12.2014**

Overall picture

- Large number and broad definitions
- Principles governing mandatory food information
- Large scope:
 - All prepacked foods intended for supply
 - to the final consumer; and,
 - to mass caterers
 - Special regime for non-prepacked food
 - Covers distance selling
- Increase of mandatory information and improved legibility
- Delegated/implementing acts=easier and faster adjustments
- Framing voluntary information

General Requirements

'Fair Information Practices'

- Must not suggest that a food has **special characteristics** when these are shared by all similar foods – particularly applies to emphasising presence/absence of certain ingredients/ nutrients [no change]
- Must not suggest the presence of a particular food or ingredient when a natural component or expected ingredient has been **substituted**

General Requirements

- Food information, advertising and presentation (including shape, appearance, packaging, arrangement, display setting) must **not mislead** and must be accurate, clear and easy to understand.
- In the case of prepacked food, the required information must be given directly on the package or on a label attached to it.
- **mandatory** food information **takes precedence** over voluntary food information

Responsibilities

The operator whose name is given on the food label is responsible for the presence and accuracy of food information

- For food produced in the EU:
 - the producer
- For imported food
 - either producer or importer into the EU

Operators who do not affect the information must not supply food with non-compliant labelling

All operators must ensure compliance with the requirements within their businesses.

Responsibilities

If an operator changes the information on a label

- He is responsible for any changes they make and these changes must not mislead the consumer or reduce safety.
- Example: Freezing food

Responsibilities

Business to business sales:

- Products not destined as such for consumers or caterers – information must be passed on so that final FBO's can fulfill their obligations
- For non-prepacked food destined for consumers or caterers – information must be passed on so that mandatory information can be given to consumers (minimum regarding allergens)

List of mandatory particulars

- name of the food*
- list of ingredients
- "allergens"
- QUID (if necessary)
- net quantity of the food*
- date of minimum durability or "use by" date
- any special storage conditions and/or conditions of use

* **On the same field of vision** (all surfaces that can be read from a single viewing point)

List of mandatory particulars

- name or business name and address of the FBO
- country of origin or place of provenance where provided for
- instructions for use where it would be difficult to make appropriate use of the food in the absence of such instructions
- **alcoholic strength** by volume for beverages containing more than 1,2 % by volume of alcohol*
- nutrition declaration

Mandatory Food Information for Particular Products

Requirement for certain foods containing:

- Protective atmosphere (packaged in)
- Sweeteners
- Sugar(s) and sweetener(s)
- Aspartame (phenylalanine)
- Polyols
- Glycyrrhizinic acid (liquorice)
- Caffeine
- Phytosterols/phytostanols

Mandatory Food Information for Particular Products

For frozen meat, frozen meat preparations and frozen unprocessed fishery products

- Date of freezing or date of first freezing if frozen more than once, in the form 'Frozen on DAY MONTH YEAR'
- Or 'Frozen on [reference to remote location where DAY MONTH YEAR given]'

Presentation of mandatory information

The general mandatory particulars must be printed in characters using a font SIZE where the **x-height** is at least 1.2mm. Where largest surface < 80cm²

x-height = 0.9mm.



1.	Ascender line
2.	Cap line
3.	Mean line
4.	Baseline
5.	Descender line
6.	x-height
7.	Font size

Distance Selling

- Included within the definition of 'food information'
- Any means by which a contract is concluded between a supplier and customer without their simultaneous physical presence, e.g. the internet, catalogues,
- **All mandatory food information should be available before the purchase is concluded**
 - **except the durability date**
- Internet links to label images, telephone helplines etc
- **Whatever means used, consumer must not be charged supplementary costs.**

Distance selling

For non-prepacked foods, allergen information must be given and any other information as required under national measures

- **Free and in advance**

For vending machine purchases, information need only be made available at moment of delivery.

Linguistic regime

- European Union Member States may stipulate one or more languages
- Easily understood by consumers where food marketed (in practice national language +)
- Several languages may be used.

Omission of Certain Mandatory Particulars

- Glass bottles intended for reuse – required: only name, allergens, quantity, durability date and nutrition declaration, and exempt from field of vision
- Where largest surface area less than 10cm²: only name, allergens, quantity and durability date, and exempt from field of vision; ingredients list to be available by other means or on request

Name of the Food

- A **legal name, a customary name or a descriptive name** (these are defined for the first time)
- **Fancy, brand, and proprietary names** not adequate
- Names which are legal in one Member State can be used in another except when:
 - Further description is necessary to properly and uniquely define the food in the other market
 - The name defines such a different food in the other market that a completely different name should be used

Name - Accompanying Particulars

- Name to be accompanied by particulars as to condition or treatment where omission could mislead
- 'Defrosted': declared where the finished food was frozen and thawed before sale **BUT**
 - not where freezing is a technologically necessary step
 - not where defrosting does not impact on safety or quality

Products with substitute ingredients

If a **component has been substituted**, the **partial or complete substitute must be given** close to the food's name

- The indication must have a font size with an x-height of at least 75% of that of the name, and minimum 1.2mm
- Examples: A burger containing a proportion of textured vegetable protein, cheese analogue in pizza.

List of ingredients

- Suitable heading including word 'ingredients'
- All ingredients (specific name), in descending order of weight, listed (as used in manufacturing)
- Ingredients in nano form: followed by 'nano'

List of ingredients

- Generic names 'vegetable oil' and 'vegetable fat' replaced or must be accompanied by specific name of the oil
 - 'Vegetable oils (soya, palm, sunflower in varying proportions) ...' with total weight deciding position in list
 - Additionally 'fully hydrogenated', 'partly hydrogenated' must be added as appropriate
- Generic name 'mechanically separated meat'

List of ingredients

Component ingredients of compound ingredients to be listed either:

- in addition to and immediately after,
or
- Without the compound ingredient name.

Omission of list of ingredients

Foods not requiring an ingredients list:

- Fresh fruit and vegetables,
- Basic cheese, butter, yogurt, fermented cream, vinegar, carbonated water
- alcoholic drinks
- Single ingredient foods

Allergen labelling

- List of 14 foods and their derivatives subject to allergen labelling (unchanged from previous rules)
- Clear reference to the allergen must be given in the ingredients list
 - Emphasised through a different typeset, e.g. font, style or **background colour**
 - For every allergen derivative, even if forms of the same allergen (e.g. ' ... Casein (milk) ... Whey protein (milk) ...

All foods-for non-prepacked national provisions possible

Durability indications

- Minimum durability: 'Best before'
- For highly perishable foods: 'Use by'
 - After its use by date a food will be deemed to be unsafe and must not, therefore, be placed on the market

Other provisions

Storage Conditions After Opening

- Where appropriate, storage conditions and/or time limit for consumption should be given for foods after opening

Instructions for use

- Only mandatory if difficult to use

Thank you for your attention

B T S F

ANY QUESTIONS?



The contents of this presentation are the views of the author and do not necessarily represent an official position of the European Commission.



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