



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

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*Allergen labelling and
Country of Origin labelling
(Session 4)*

**Better Training
For Safer Food
Initiative**

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Allergen Labelling

- Mandatory food information (Article 9)
- Ingredients, processing aids and their derivatives subject to allergen labelling (Annex II)

The Specified Allergens (Annex II)

Celery*

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

Crustaceans*

Eggs*

Fish*

Lupin*

Milk*

Molluscs*

Mustard*

(...)

* and products thereof

The Specified Allergens (2)

(...)

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 SO₂

* and products thereof

Exemptions to allergen labelling

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List of Food Ingredients and Substances **Exempted** from Allergen Labelling Requirements (1)

Cereals containing gluten

- Wheat based glucose syrups including dextrose**
- Wheat based maltodextrins**
- Glucose syrups based on barley
- Cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic drinks

**** and products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated.**

List of Food Ingredients and Substances **Exempted** from Allergen Labelling Requirements (2)

Soybean

- Fully refined soybean oil and fat**
- Natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources
- Vegetable oils derived phytosterols and phytosterol esters from soybean sources
- Plant stanol ester produced from vegetable oil sterols from soybean sources

**** and products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated.**

List of Food Ingredients and Substances **Exempted** from Allergen Labelling Requirements (3)

Fish

- Fish gelatine used as a carrier for vitamin or carotenoid preparations
- Fish gelatine or Isinglass used as a fining agent in beer and wine

Milk

- Whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages
- Lactitol

Nuts

- Nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages

Allergen labelling format

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Allergen Labelling (Article 21)

The 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) ...')

Allergen Labelling (Article 21)

Where there is no ingredients list, indicate 'contains ...'

- previously stipulated only for alcoholic drinks;
- **now extended to all products with no ingredients list**

Where the name of the food or drink mentions the allergen, this alone will satisfy the requirement (**no change**)

Non-prepacked foods and other labelling issues

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Distance Selling

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

- **Free and in advance**

Omission of Certain Mandatory Particulars (Article 16)

- Glass bottles intended for reuse – 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

- Rule of thumb: allergen labelling is mandatory in all cases

THE FOOD INFORMATION REGULATION ('FIR')

Origin labelling in the FIC

Article 26

Indication of country of origin shall be mandatory when failure to do so

- might mislead consumers of provenance
- 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 26.1

- Without prejudice to PDO/PDI/TSO legislation
- If technical requirements dictate an origin of the product or an ingredient in the product. Examples: Welsh Lamb?
- If technical dossier doesn't dictate any origin these rules apply [example: Melton Mowbray Pork Pie]

Article 26.2

- **Origin information is mandatory where failure to indicate this might mislead consumer of true provenance**
-
- **For fresh and frozen pork, poultry, sheep and goats meat [CN 2010; 0203, 0204, Ex 0207]**

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:
 - That of the primary ingredient shall also be given, or
 - Can simply be indicated as different
- Doesn't apply until Commission draft implementing rules

Article 26.5

- 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.

Articles 26.6,7,8 & 9

- Timetables and modalities for the Commission to submit reports or introduce implementing legislation
- Outstanding issues: ??

Origin labelling for meat products

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Regulation 1337/2013

- Implementing legislation for Article 26.2 (b) and Annex XI
- Scope – taken from 1169/2013 (so no mention in regulations)
- Covers fresh and frozen meat from:
 - *Poultry*
 - *Pigs*
 - *Sheep and goats*

Poultry

Country of last rearing period of at least 1 month

If slaughtered younger than 1 month

- *country of the whole rearing period*

If raised in more than one country?

Pigs

More than 6 months old	Country of last 4 months period of rearing
Less than 6 months old with more than 80 Kg live weight	Country in which the pig was reared from a live weight of 30 Kg until slaughter
Less than 6 months old with less than 80 Kg live weight	Country where the whole rearing period since birth took place

Sheep and Goats

More than 6 months old

Country in which the latest period of 6 months of rearing

Less than 6 months old

Country in which the whole rearing period since birth

Modalities of origin labelling

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Labelling requirements

- Reared in
- Slaughtered in....
- If born, reared and slaughtered in the same country:
 - Origin
- If reared in a number of countries:
 - 'Reared in: several named Member States of the EU';
(a general statement may be used)
 - 'Reared in: several non-EU countries'; or
 - 'Reared in: several EU and non-EU countries'
Countries may be individually listed
- Batch code

Batch code

- **A batch code must be on the label**
- It must**
- **Identify a group of animals**
 - **Be no more than a day's production**
 - **Linked to a traceability system**

derogations

- From batch code requirements for meat from third countries
- Minced meat and trimmings
 - » origin EU
 - » Non-EU; or
 - » EU and non EU

Additional information

- Further, voluntary indications (such as flags) are still allowed together with mandatory information
- Must not mis-lead

- **Country of Origin Labelling**

- **Product Specific Requirements**

– For a few products, ‘vertical’ EU measures impose an absolute requirement to give origin information:

- Honey
- Fruit and vegetables
- Fish
- Beef and veal fresh or frozen, including mince
- Extra virgin and virgin olive oil
- Organic products
- Poultrymeat imported from outside the EU.