

## Legal labels

### Comprehensive training on UK food labelling

22-23 February 2017

#### Programme – Day 1 – Mandatory labelling

09.30 *Registration & refreshments*

10.00 **Introduction to UK legal labels**

An overview of the course together with a brief introduction to the food legislation applicable in the UK, including the Food Information to Consumers Regulation.

10.20 **Name of the food**

Restrictions on food product names, including reserved descriptions & legal names for foods. Includes further considerations relating to the indication of sweeteners, and an overview of how organic, genetically modified & irradiation provisions affect a product's name.

11.00 *Refreshments*

11.15 **The ingredients list**

The rules on ingredient listing including exempt foods and ingredients that do not require declaration.

11.45 **Workshop**

An interactive session covering the naming of food and ingredients lists.

12.00 **Allergen labelling**

When and how to declare allergens on the label.

12.30 **Quantitative Ingredient Declarations (QUID)**

When do the amounts of certain ingredients need to be declared in the ingredients list or product name? Includes considerations for QUID calculations.

13.00 *Lunch*

13.30 **Mandatory miscellaneous labelling – part 1**

Requirements for various mandatory food information including the date mark, instructions for use, field of vision, minimum font size & legibility. Also covers misleading labelling considerations in relation to product descriptions, pictorial representations and imitation foods.

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## Programme, continued

- 14.00 **Mandatory miscellaneous labelling – part 2**  
Labelling requirements specific to certain types of food and sales settings including sweeteners & caffeine warnings, irradiated & quick frozen foods, small packages and supply of products via catering establishments & distance selling.
- 14.30 **Nutrition labelling**  
The nutrition labelling rules, including the format for mandatory information and voluntary front of pack labelling.
- 15.05 *Refreshments*
- 15.20 **Food labelling workshop**  
An exercise on compiling compliant labels.
- 16.00 *Close*

## Programme – Day 2 – Labelling claims and enforcement

- 08.30 *Registration & refreshments*
- 09.00 **Nutrition claims & fortification**  
An introduction to the EU Nutrition & Health Claims Regulation discussing general conditions and specific criteria for permitted nutrition claims. Includes an overview of EU rules on fortification.
- 10.00 **Health claims**  
How to interpret the EU controls on health claims including consideration of the borderline between nutrition & health claims; on-hold claims and ongoing discussions.
- 11.00 *Refreshments*
- 11.15 **Nutrition & health claims workshop**

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Programme, continued

12.15 **Marketing claims**

Marketing considerations including the Food Standards Agency guidance on common claims such as fresh, pure, natural, etc. Also includes an assessment of the rules that apply to organic labelling and consideration of further claim types including wholegrain & vegetarian/vegan.

13.00 *Lunch*

13.45 **Future legislation proposals & changes**

A review of forthcoming changes to legislation impacting on food labelling.

14.00 **Sourcing information on the internet**

A guide to relevant websites for information on UK & EU food legislation.

14.35 **Enforcement of labelling errors**

Who is responsible for enforcing food labelling legislation, what action can be taken and what are the penalties for non-compliance?

15.00 **Label check workshop & Refreshments**

A mock label & specification check with emphasis on nutrition claims, additive permissions & marketing claims and a consideration of the impact of proposed legislation. Leatherhead's Regulatory Advisors will be on hand to provide direction & assistance where necessary.

16.00 *Close*