

Legal labels and EU food law – helping you develop compliant food labels and products

03-05 October 2017

Programme – Day 1 – Mandatory labelling

09.30 *Registration & refreshments*

10.00 **Introduction**

An overview of the course together with a brief introduction to EU and UK food law structure, the different legal instruments and general labelling principles.

10.30 **Name of the food**

Restrictions on food product names, including reserved descriptions, legal names and flavour descriptions. Formulation issues affecting a product's name, such as use of sweeteners and genetically modified foods.

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 **Additional mandatory information**

Requirements for various mandatory food information including the date mark, instructions for use, field of vision, minimum font size & legibility, and quantity marking.

14.10 **Product specific labelling**

Labelling requirements specific to certain types of food and sales settings including country of origin labelling, sweeteners & caffeine warnings, identification marks, irradiated & quick frozen foods, small packages, distance selling and supply of products via catering establishments.

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- 14.50 **Nutrition labelling**
Nutrition labelling rules, including the format for mandatory information and voluntary front of pack labelling.
- 15.20 *Refreshments*
- 15.35 **Food labelling workshop**
An exercise on compiling compliant labels.
- 16.15 *Close*

Programme – Day 2 – Labelling claims

- 08.30 *Registration & refreshments*
- 09.00 **Labelling quiz**
- 09.30 **Nutrition claims**
An introduction to the EU Nutrition & Health Claims Regulation discussing general conditions and specific criteria for permitted nutrition claims.
- 10.30 *Refreshments*
- 10.45 **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.
- 11.45 **Nutrition & health claims workshop**
Delegates will be split into small groups and given the opportunity to test their knowledge on food packs making various nutrition & health claims.
- 12.45 *Lunch*
- 13.30 **Product specific claims**
Criteria for making claims concerning organic status, absence of gluten and protected origin implications for products such as parmesan, feta and Parma ham.
- 14.15 **Marketing claims**
Marketing considerations including the Food Standards Agency guidance on common claims such as fresh, pure, natural, etc. and considerations for other voluntary claims including wholegrain & vegetarian/vegan.

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15.00 *Refreshments*

15.15 Label check workshop

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

16.00 *Close*

Programme – Day 3 – EU food law

08.30 *Registration & refreshments*

09.00 Introduction

An introduction to Day 3 and re-cap of the EU food regulatory framework.

09.20 Sourcing EU legislation on the internet

Search relevant web sites for information on EU food legislation and databases.

09.40 General food safety

An introduction to general food safety requirements under Regulation (EC) 178/2002 including traceability and the EU RASSF system.

10.10 Food hygiene package and microbiological criteria

A practical review of the legislation on food hygiene and related official controls, as well as how to deal with EU food microbiological criteria requirements in the industry.

10.45 Refreshments & Food hygiene and microbiology workshop

11.30 Contaminants, pesticides and food contact materials

A short review of current EU regulatory requirements on contaminants, pesticides and food contact materials with an update on any emerging issues.

12.15 Novel foods and genetically modified foods

Look at the authorisation of novel foods and an overview of EU legislation governing the approval and labelling of GM foods and ingredients.

12.45 *Lunch & Tour*

13.30 Food improvement agents package

How to navigate the complex package of legislation covering food additives, including colours and sweeteners, food enzymes and flavourings also called food improvement agents. Processing aids will also be discussed.

14.15 Food additives quiz

An interactive session to help delegates understand the complex layout of the legislation covering food additives, colours and sweeteners and how to apply it.

14.30 Refreshments

14.45 Flavourings and smoke flavourings

Explains in detail the definitions, Union lists and labelling requirements on flavourings and smoke flavourings.

15.15 Food supplements, fortified foods, food for specific groups

A brief overview of EU rules governing food supplements, foods fortified with vitamins and minerals, and the revised PARNUTs rules under the EU regulation on food for specific groups.

15.45 Discussion

16.00 Close