

# Legal labels and EU food law - helping you develop compliant food labels and products

## Module 1

### **Introduction to EU food law and sourcing information:**

Covers the EU regulatory framework and how to source information online

### **Name of the food:**

Covers restrictions on food product names including reserved descriptions, legal names, and flavor descriptions along with formulation issues affecting a product's name, such as use of sweeteners and genetically modified foods

### **The ingredients list:**

Covers the rules on ingredient listing including exempt foods and ingredients that do not require declaration

### **Quantitative Ingredient Declaration:**

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

### **Allergen labelling:**

Covers when and how to declare allergens on the label

### **Nutritional labelling:**

Covers nutrition labelling rules, including the format for mandatory information and voluntary front of pack labelling

### **Additional mandatory information:**

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

### **Product specific labelling:**

Covers 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

**Product specific claims:**

Covers criteria for making claims concerning organic status, absence of gluten and protected origin implications for products such as parmesan, feta, and Parma ham

**Live session: Labelling:**

In this session, we will check the artwork of a product based on its specification to find the errors. Delegates will receive the materials in advance to get familiar with the products

## Module 2

### **Nutrition claims:**

Covers an introduction to the EU Nutrition & Health Claims Regulation, discussing general conditions and specific criteria for permitted nutrition claims

### **Health claims:**

Covers how to interpret the EU controls on health claims including consideration of the borderline between nutrition & health claims, on-hold claims and ongoing discussions

### **Marketing claims:**

Covers marketing considerations including the Food Standards Agency guidance on common claims such as 'fresh', 'pure', 'natural', etc. Including considerations for other voluntary claims including 'wholegrain', 'vegan' and 'vegetarian'

### **Live session: Claims:**

In this session, we will discuss a specific artwork regarding its nutritional and health claims, consulting either legislation or official databases

## Module 3

### **Food Improvement Agents Package (FIAP):**

Covers how to navigate the complex package of legislation covering food additives, including colors, sweeteners, food enzymes and flavorings also called food improvement agents. Processing aids will also be discussed

### **Flavorings and smoke flavorings:**

Covers in detail the definitions, Union lists and labelling requirements regarding flavorings and smoke flavorings

### **Novel foods and genetically modified foods:**

Covers the authorization of novel foods and an overview of EU legislation governing the approval and labelling of GM foods and ingredients

### **Live session: Labelling:**

In this session, we will work on different case studies, where we will check the permissibility of additives and their maximum permitted level

## Module 4

### **General food safety:**

Covers an introduction to general food safety requirements under Regulation (EC) 178,2002 including traceability and the EU RASSF system

### **Food hygiene package and microbiological criteria:**

Covers 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

### **Contaminants, pesticides, and food contact materials:**

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

### **Food supplements, fortified foods, food for specific groups:**

Covers 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

### **Live session: Food safety:**

In this session, we will work through the topics of the module with practical examples that will be discussed and solved based on the consultation of legislation or relevant database. Example for this session is 'checking the MRIs of a contaminant of pesticide'. We will also work on an allergen assessment in terms of product specification and labelling declaration

## Module 5

### **Horizontal legislation:**

Covers an overview of how Brexit changes the general labelling of food and the rules on food hygiene for food items produced in UK. Specifically, regarding health marks, address labelling, export health certificate and sanitary/phytosanitary documentation

### **Vertical legislation:**

Covers changes to the rules on specific product labelling including the new status of the national authorization procedure for Nutrition and Health Claims, Product Registration, Novel Foods, Mineral Waters, Additives and Flavorings

### **Taxation and country of origin labelling:**

Covers an overview of how the UK's exit from the common market will affect the taxation codes of products manufactured in UK and their determination of country of origin for tax purposes

### **Q&A session:**

For this module, we will be running a general Q&A session on the content rather than a structured workshop. Delegates will have the opportunity to submit questions for the session to then be discussed with the module leader and peers