

EU and UK Legal Labels and Food Law - helping you develop compliant food labels and products

Module 1 – EU food labelling

EU Institutions, source of information and introduction of EU food law

This session will include:

- EU regulatory framework
- How to source information online
- Introduction of EU food law implementation and different legal instruments

Name of the food

This session will include:

- Restrictions on food product names including reserved descriptions, legal names and flavour descriptions
- Formulation issues affecting product's name, such as sweeteners

The ingredients list

This session will include:

- Rules on ingredient listing, including exempt foods and ingredients that do not require declaration

Quantitative Ingredient Declaration (QUID)

This session will include:

- The amounts of certain ingredients that need to be declared in the ingredients list or products name
- Considerations for QUID calculations

Allergen labelling

This session will include:

- When and how to declare allergens on the label

Nutritional labelling

This session will include:

- Nutrition labelling rules
- The format for mandatory information
- Voluntary front of pack labelling schemes used in different member states

Additional mandatory information

This session will include:

- Requirements for various mandatory food information including the date mark, instructions for use, field of vision, minimum font size & legibility, quantity marking and environmental labelling in some member states

Product specific labelling

This session will include:

- 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, supply of products via catering establishments and wine labelling

Product specific claims

This session will include:

- 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

Q&A session plus artwork compliance check. 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 product and will assess the artwork for EU compliance.

Module 2 – EU claims

Nutrition claims

This session will include:

- Introduction to the EU Nutrition & Health Claims Regulations
- General conditions and specific criteria for permitted nutrition claims

Health claims

This session will include:

- How to interpret the EU controls on health claims
- Consideration of the borderline between nutrition & health claims, on-hold claims and ongoing discussions

Marketing claims

This session will include:

- Marketing considerations, including common claims such as 'fresh', 'artisan', 'natural', 'home-made' etc.
- Considerations for other voluntary claims such as 'wholegrain', 'vegan' and 'vegetarian'

Live session: Claims

Q&A session plus interactive claims assessments. In this session we will discuss a specific artwork regarding its nutritional and health claims, consulting either legislation official databases.

Module 3 – EU FIAP and specific foods

Food Improvement Agents Package (FIAP)

The session will include:

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

Flavourings and smoke flavouring

This session will include:

- Definitions, Union lists and labelling requirements regarding flavourings and smoke flavourings

Novel foods and genetically modified foods

This session will include:

- The authorisation of novel foods
- Overview of EU legislation governing the approval
- Labelling of GM foods and ingredients

Food supplements, fortified foods, food for specific groups

This session will include:

- Overview of EU rules governing food supplements
- Foods fortified with vitamins and minerals
- EU regulation on food for specific groups

Live session: Ingredients checking

Q&A and permissibility assessment. We will work on different case studies, where we will check the permissibility of additives and their maximum permitted level.

Module 4 – EU food safety

General food safety

This session will include:

- Introduction to general food safety requirements under Regulation (EC) 178/2002
- Traceability and the EU RASSF system

Food hygiene package and microbiological criteria

This session will include:

- A practical review of the legislation on food hygiene and related official controls
- How to deal with EU food microbiological criteria requirements in the industry

Contaminants, pesticides and food contact materials

This session will include:

- A short review of current EU regulatory requirements on contaminants, pesticides and food contact materials

Live session: Food safety

Q&A session on Module 4 topics. We will also work through requirements of ID marks, micro criteria and allergen labelling with practical examples that will be discussed and solved based on the consultation of legislation.

Module 5 – UK food safety legislation

Introduction to general UK food legislation

This session will include:

- Overview of the UK authorities, legislation system and how to source information

UK specific food labelling legislation

This session will include:

- National requirements for general food labelling including product name, business address, allergen, country of origin and some marketing claims

UK regulated products

This session will include:

- Discussion on current legislation on additives, flavouring, organic foods, novel foods, gene edited products, health and nutrition claims and their authorisations
- Brief overview of contaminants and pesticides legislation

Live session

Q&A session on the content of all Modules (1-5). In addition, we will discuss labels for EU/UK compliance you have created based on the product specifications and legislation that has been provided to you in advance.