



**Food Information Regulations
2014: Summary guidance for
food business operators and
enforcement officers in
Scotland, Wales and Northern
Ireland.**

December 2014

For all queries about this guidance — including if you require the information in an alternative format such as audio, large print or Braille — please use the number below.

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Summary

Intended audience:	<ul style="list-style-type: none"> • Manufacturers and processors • Retailers, caterers and carers • Enforcement officers
Which UK nations does this cover?	Scotland, Northern Ireland and Wales
Purpose:	To inform food business operators, enforcement officers and other interested parties of the appropriate Food Information Regulations 2014 in the above countries which enable the enforcement of the requirements of the Food Information to Consumers Regulation (EU) No 1169/2011
Legal status:	This Guidance has been produced with the aim of providing informal, non-statutory advice and should be read in conjunction with Regulation (EU) No 1169/2011 and the Food Information Regulations 2014 for the relevant nation
Key words	<ul style="list-style-type: none"> • Additives • Allergy and intolerance • Food law, monitoring and controls • Labelling, composition and date marking of food • Nutritional information • Country of Origin
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Revision history

This guidance follows the Government [Code of Practice on Guidance](#). If you believe this guidance breaches the Code for any reason, please let us know by emailing betterregulation@foodstandards.gsi.gov.uk. If you have any comments on the guidance itself, please call us using the contact number on page 2 or complete our ongoing [Guidance survey](#): <https://www.surveymonkey.com/s/55QQDCG>

Revision No.	Revision date	Purpose of revision and paragraph number	Revised by

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Regulations referred to in this guidance

1. These guidance notes cover separate but parallel regulations in Wales Northern Ireland and Scotland.
 - [The Food Information \(Wales\) Regulations 2014](#)
 - [The Food Information Regulations \(Northern Ireland\) 2014](#)
 - [The Food Information \(Scotland\) Regulations 2014](#)

Intended audience

2. These notes are intended to provide a guide to compliance with the Food Information Regulations 2014 in the appropriate nations (FIR) for food business operators (FBOs). These Regulations are required to enable local authorities across the UK to enforce the requirements of **Regulation (EU) No 1169/2011 on the provision of food information to consumers** (EU FIC). In particular, it should be read by small to medium-sized enterprises (SMEs). In addition, food law enforcement officers who will enforce the regulations should read the guidance. Please note this is a living document which will be updated as necessary.

Purpose and legal status

3. These guidance notes have been produced to provide informal, non-binding advice on the legal requirements of the EU FIC. They should be read in conjunction with the legislation itself. The text should not be taken as an authoritative statement or interpretation of the law, as only the courts have this power. Every effort has been made to ensure that these guidance notes are as helpful as possible. However, it is ultimately the responsibility of individual businesses to ensure their compliance with the law. Businesses with specific queries may wish to seek the advice of their local authority /district council.

Contacts

4. For information on this guidance, or the regulations it refers to, please contact:
 - Wales: food.policy.wales@foodstandards.gsi.gov.uk
 - Northern Ireland: infofsani@foodstandards.gsi.gov.uk
 - Scotland: scotland@foodstandards.gsi.gov.uk

- England: [Defra](#) have policy responsibility for these Regulations in England and can be contacted on: helpline@defra.gsi.gov.uk

Introduction

The Food Information Regulations

5. The Food Information Regulations 2014 (FIR) are the domestic regulations that establish the enforcement measures for Regulation (EU) No 1169/2011 on the provision of food information to consumers (EU FIC). The domestic Regulations are also required to take advantage of the derogations¹ and national measures² allowed by EU FIC.
6. EU FIC details the information which must be provided to consumers when they buy food and how that information must be presented.
7. This guidance should be read in combination with both the FIR and EU FIC. Unless otherwise stated, references given in this guidance relate to the Articles of EU FIC for ease of use.

Scope of the regulations

8. These regulations apply to any food business operator (FBO) supplying food to the public or mass caterers³.
9. Business-to-business transactions are in the scope of the regulation - there are some requirements relating to information that must be provided.
10. Foods supplied by catering services provided by transport undertakings (such as air or rail travel) are also covered when the place of departure is an EU Member State.
11. The occasional handling, preparation, storage or serving of food by private persons at events such as church, school or village fairs is not covered by EU FIC, unless the activity is being carried out in the course of the person's business as an FBO.

¹ Article 40 and Annex VI of EU FIC

² Article 44 of EU FIC

³ Article 2 (2) (d) of EU FIC

Scope of the guidance

12. This guidance is intended to provide information on how to meet obligations under the FIR and EU FIC. Where separate guidance exists for specific areas covered by the EU FIC, a link to that guidance has been included.

Transitional arrangements

13 December 2014 – 12 December 2016

13. The majority of the provisions contained in the Food Labelling Regulations 1996 will be revoked as of 13 December 2014. Foods already packaged and labelled under these rules may be sold until stocks are exhausted.
14. FBOs may provide nutrition labelling on prepacked products on a voluntary basis. Where a nutrition or health claim has been made, or vitamins and minerals have been added to a product, an FBO must make a full nutrition declaration. In both these circumstances, the declaration must comply with the requirements laid out in EU FIC.

Coming into force dates

15. Most of the general food labelling and information requirements of the EU FIC apply from 13 December 2014 with nutrition labelling for most prepacked food becoming mandatory from 13 December 2016⁴.

Main changes from previous legislation

This is a list of some of the main changes in EU FIC from previous labelling regulations (i.e. Directive 2000/13/EC, which was enforced in GB by the Food Labelling Regulations 1996⁵ (as amended)). It is designed to indicate some of the key areas of change and is not a definitive list of all changes.

16. For prepacked foods, allergen information must be emphasised in the ingredients list. For non-prepacked foods (including catering), allergen information must be made available to consumers.
17. Nutrition labelling will be required for most pre packed foods from December 2016.

⁴ See Article 54 of EU FIC and Annex III for more information on transitional measures

⁵ Separate but parallel legislation in Northern Ireland is the Food Labelling Regulations (Northern Ireland) 1996

18. A minimum font size applies to mandatory information. This also extends to voluntary front of pack (FOP) nutrition declarations.
19. Country of origin information will be required for fresh, chilled and frozen meat of swine, sheep, goats and poultry. Implementing Regulation (EU) No 1337/2013 lays down the rules for this requirement and will apply from 1 April 2015.
20. Added water over 5% must be declared in the name of the food for meat products and meat preparations, which have the appearance of a cut, joint, slice, portion or carcase of meat. The same will apply to fishery products, which have the appearance of a cut, joint, slice, portion, fillet or whole fishery product.
21. Date of freezing (or first freezing where products have been frozen more than once) is required for frozen meat, frozen meat preparations and frozen unprocessed fishery products.
22. Minced meat has to meet the requirements of Annex VI Part B of EU FIC on fat and collagen levels. A derogation, which is subject to a review after three years, allows minced meat carrying the national mark to contain higher levels of fat and/or collagen to meat protein ratio.
23. The majority of National Measures within the Food Labelling Regulations 1996 will be revoked⁶.

Derogations

24. Two derogations permitted by EU FIC have been adopted by the UK.

Derogation for glass milk bottles⁷

25. The requirements for mandatory food labelling in EU FIC do not apply to milk or milk products presented in a glass bottle, where the glass bottle is intended for reuse.

⁶ See Annex II – National Measure lost when The Food Labelling Regulations 1996 are revoked

⁷ Article 40 of FIC and Regulation 3 of FIR

Derogation for minced meat⁸

26. Prepacked minced meat which does not comply with the compositional criteria of EU FIC Annex VI Part B may be placed on the national market if labelled with a national mark and statements on the fat content and collagen to meat protein ratio.
27. For minced meat sold loose which does not comply with the compositional criteria in the FIC, this may be sold provided a national mark appears on a shelf talker or notice near the food.
28. Defra are still discussing this area of policy with Industry and the European Commission. The FSA will publish interim advice on minced meat labelling on our website when available.

National Measures

EU FIC allows Member States to introduce national measures and the UK has decided to retain the following current consumer information requirements on non-prepacked foods from the Food Labelling Regulations 1996 and the Food Labelling Regulations (Northern Ireland) 1996.

29. Non-prepacked foods (also referred to as food sold loose) are those that are:
 - not prepacked;
 - packed on the operator's premises at the consumer's request; or
 - prepacked for direct sale.

Name of food⁹

30. As at present, food sold non-prepacked will require the name of the food to be given on a label attached to the food, or on a notice, ticket or label that is readily discernible and in close proximity to the food. An example of this would be a pie or cake sold in a bakery with the name of food e.g. vegetable pie on a tab at the front of the product.

⁸ Annex VI of FIC and Regulations 4 of FIR

⁹ Regulation 6 of FIR and Article 17 of EU FIC

31. The regulation does not apply to food sold to the final consumer at a catering establishment by a mass caterer or when food is offered for sale by means of distance selling.

Quantitative indication of meat for non-prepacked meat products¹⁰

32. As at present, the amount of meat in non-prepacked meat products offered for sale to the consumer must be declared on a label attached to the food, or on a notice, ticket or label that is readily discernible and in close proximity to the food. This enables consumers to compare the meat content of similar products and inform purchasing decisions.

33. The regulation does not apply to food sold to the final consumer at a catering establishment by a mass caterer.

New National Measure

Allergen information for non-prepacked foods¹¹

34. EU FIC extends the allergen rules to all food sold non prepacked. This includes food sold loose and in catering situations. The UK has adopted a national measure to allow the provision of such information orally¹² with the exception of foods supplied via distance selling.

National measures revoked

The introduction of the directly applicable EU FIC and the subsequent revocation of the Food Labelling Regulations 1996 means that a number of current national provisions will not be carried forward. This highlights some key changes and is not an exhaustive list of national measures revoked.

Ice cream¹³

35. The compositional requirements associated with descriptions such as 'ice cream' and 'dairy ice cream' will not be retained. The European industry standards¹⁴ for ice cream will apply. This will allow more flexibility for product innovation.

¹⁰ Regulation 7 of FIR, See Schedule 3 of FIR for exemptions to Regulation 7 / Article 8 for business to business responsibilities

¹¹ Regulation 5 of FIR

¹² <http://www.food.gov.uk/sites/default/files/food-allergen-labelling-technical-guidance.pdf>

¹³ Part I of Schedule 8 of the Food Labelling Regulations 1996

¹⁴ http://euroglaces.eu/en/upload/docs/Edible_ices_codes/Code%20for%20Edible%20ices%20Version%202013.pdf

Wheat Flour¹⁵

36. The exemption from the need to label the fortifying agents in UK produced flour will not be retained. There is no provision in the EU FIC for a corresponding exemption for the essential ingredients added to flour. After 13 December 2014, UK produced wheat flour will be considered a compound ingredient and the presence of the statutory nutrients will have to be declared. Businesses may wish to consider using a phrase such as 'wheat flour with added calcium, iron, niacin and thiamine' in the ingredients list.

37. We would suggest avoiding the term 'fortified' when referring to the nutrients added to UK produced wheat flour by law, as the prescribed quantities do not meet some of the minimum levels required under European Regulation (EC) No 1925/2006¹⁶ on the addition of vitamins and minerals and of certain other substances to foods.

Additives¹⁷

38. The requirement to indicate additives for food sold non-prepacked or prepacked for direct sale will not be retained. This would include the six Southampton colours, which will no longer need to be declared on a notice or a ticket at point of sale.

Describing a flavour of a food¹⁸

39. The requirement for a flavour to be derived wholly or mainly from an ingredient mentioned in its product name unless the term 'flavour' is used will not be retained¹⁹.

National provisions retained for 4 years²⁰

40. To allow time for further discussion the descriptions for 'alcohol free', 'dealcoholised', 'low alcohol' and 'non-alcoholic' and compositional

¹⁵ Regulation 18 (1) (e) of the Food Labelling Regulations 1996

¹⁶ <http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:404:0026:0038:EN:PDF>

¹⁷ Regulation 24 (1) (a) of the Food Labelling Regulations 1996

¹⁸ Schedule 8 Part I of the Food Labelling Regulations 1996

¹⁹ The requirement now sits in Article 7 (1) (d) and Annex VII Part D of EU FIC

²⁰ Schedule 8 Part I, Part II and Part III of the Food Labelling Regulations 1996

requirements covering cheese²¹ and cream respectively will be retained until 13th December 2018.

41. The requirements relating the flavour of chocolate have been moved to The Cocoa and Chocolate Products Regulations 2003²² in the respective countries.

Responsibilities²³

Obligation to ensure and verify compliance

42. EU FIC makes it an overarching obligation of an FBO to comply with all food labelling requirements issued under EU law and relevant national provisions and to verify that those requirements are met.

Presence and accuracy of food information

43. The FBO under whose name the food is marketed is primarily responsible for the food information. FBOs may modify the information given and are responsible for the accuracy of the changes that they make. The FSA will be producing further advice for FBOs who wish to make changes to durability date including frozen products.
44. Every other FBO in the food supply chain also has to take responsibility for ensuring that the information is accurate and must not supply food, which they know or presume to be non-compliant with the law.
45. FBOs may modify the information given and, if they do so, they are responsible for the accuracy of changes that they make. This enables, amongst other things, FBOs to freeze a product if it is appropriate to do so. An FBO freezing a product needs to determine the new safe durability date by using appropriate shelf life testing and give the appropriate conditions of use and storage instructions.

Business to business requirements

46. If a manufacturer produces food for sale at a stage prior to the final consumer i.e. through a wholesaler or to a caterer or other third party, it is

²¹ Some of the cheeses covered are additionally covered by Protected Designation of Origin (PDO) status, these being blue and white stilton and single Gloucester. The PDO specification for these do not overlap the provisions of the Regulations. Cheddar cheese is covered by a Codex standard which includes compositional requirements.

²² Schedule 7 Part 2 of FIR

²³ Article 8 of EU FIC

the responsibility of the manufacturer to ensure that information on all the mandatory particulars²⁴ is provided. Not all the information will be required on a label and some information may be provided on the commercial documents either accompanying the food or sent prior to delivery.

47. In such cases the following information must be present on the label attached to the product:

- Name of the food
- Date of minimum durability
- Special storage conditions / conditions of use
- Name and address of food business operator

The remaining mandatory information may be provided in commercial documents.

Imported food

48. If the manufacturer is not established in the EU, then an FBO importing food products must ensure that the food label or commercial documents name the business operator that is responsible for the product within the EU. In such cases, the importer is responsible for the product and all the information present on the label.

Distance selling requirements²⁵

49. There are requirements for both FBOs selling to consumers and those selling business-to-business.

50. The requirements for those selling to consumers are that the consumer receives the same information when buying food at a distance as they do when buying in a retail environment. Therefore, mandatory food information (apart from the durability date) must be available before the purchase is concluded and with no additional costs. All mandatory information must be provided at the moment of delivery to the consumer.

51. If an FBO is making the information available through a telephone help line, that business should not charge consumers supplementary costs e.g. premium service.

²⁴ Article 9 of EU FIC

²⁵ Article 14 of EU FIC

52. For business-to-business transactions made through distance sales, all mandatory information must pass along the chain to enable the purchasers to meet their legal obligations to be the consumer.

Non prepacked

53. Where non-prepacked food is sold by means of distance selling (e.g. takeaway order by telephone or online), allergen information should be made available by the FBO before the purchase is concluded, and be made available at point of delivery (e.g. via a menu, sticker).

Language requirements²⁶

54. In the UK the expectation is that food information will be given in English, as this is the language that is easily understood by consumers in the Member State. Information may also be provided in other languages, including non-official languages, on a voluntary basis. If food is being manufactured in the UK and sold in other EU countries, the labelling must be in the language understood in destination Member State the food is being marketed. Mandatory information may appear in multiple languages on the food label.

Fair information²⁷

55. Food information must be accurate, clear and easy to understand. It must not mislead the consumer regarding:

- the characteristics of the food (e.g. as to its properties, composition, country of origin, method of manufacture etc.)
- effects or properties which the food does not possess (e.g. cereal gives you a spring in your step)
- special characteristics claimed for the food when all similar foods possess such characteristics (e.g. no added sugar in orange juice²⁸)
- the presence of a particular food or ingredient normally used in that food which has been substituted (e.g. fish lasagne). See also section on presentation of mandatory particulars.

²⁶ Article 15 of EU FIC

²⁷ Article 7 of EU FIC

²⁸ The Fruit Juices and Fruit Nectars Regulations 2013

56. Food information must not suggest that a food may prevent, treat or cure a human disease. Neither should it refer to such properties either on the label or through advertising etc.

Mandatory information

List of mandatory particulars²⁹

57. The following details must be provided for most prepacked foods:

- the name of the food,
- an ingredients list,
- information on certain foods causing allergies or intolerances that were used in the manufacture or preparation of a food,
- the quantity of certain ingredients,
- the net quantity of the food,
- a date of minimum durability ,
- any special storage conditions and/or conditions of use,
- the name or business name and address of the food business operator under whose name the food is being marketed (or the importer in some cases),
- the country of origin or place of provenance of the food (if required),
- instructions for use,
- the alcoholic strength by volume (if required),
- a nutrition declaration³⁰ (*from 13 December 2016*).

²⁹ Article 9 (1) of EU FIC.

³⁰ EU FIC will make nutrition labelling mandatory for the majority of pre-packed foods from 13 December 2016. If you provide a nutrition declaration on a voluntary basis before 13 December 2016, it must comply with the nutrition labelling provisions of EU FIC from 13 December 2014. If you make a nutrition and/or health claim or add vitamins and/or minerals to a foodstuff, you must make a nutrition declaration in accordance with EU FIC from 13 December 2014.

58. Depending on the category of food, additional labelling information may be required³¹.

Name of the food³²

The name of a food must not be misleading. The name of the food shall be its legal name or in the absence of such a name, the name of the food shall be its customary name, or, if there is no customary name or the customary name is not used, a descriptive name of the food shall be provided.

Legal name

59. Some foods have a legally defined name, which can be a prescribed name or a reserved description.

60. Prescribed Names - these are names which either EU or UK law specifies must be used for certain foods. For example, the Fish Labelling Regulations 2013 state that the prescribed name for *Engraulis* is Anchovy.

61. Reserved Descriptions - i.e. when they are used for certain foods, those foods must meet specific compositional criteria. For example, The Products Containing Meat etc. Regulations 2014 set out the compositional requirements for meat products (a beef burger must contain 62% beef, an economy beef burger must contain 47% beef).

Customary name

62. Customary names are names that, in time, may come to be accepted by consumers in the UK, or in particular, areas of the UK, as the name of the food without it needing further explanation e.g. fish fingers or Bakewell tart.

63. Some names of foreign origin have also become customary names in the UK e.g. muesli or spaghetti.

64. A name that is customary in a particular geographical area (such as Scotland) might not be understood if it is used on its own as the name for the same food when it is sold outside that area (e.g. cloutie dumpling).

Descriptive name

65. If neither of the above applies, businesses will need to decide whether further information describing the food needs to be provided as part of the

³¹ Annex III of EU FIC

³² Article 17 of EU FIC

name of the food. A descriptive name is a name which is precise enough to indicate the true nature of the product and to distinguish it from other foods with which it could be confused.

66. Trademarks, brand names or any fancy names cannot be substituted for the name of a food but may be used in addition to it.

Additional particulars for the name of the food³³

67. There are mandatory particulars which must accompany the name of the food under the following circumstances:

- An indication of the physical condition of the food or treatment it has undergone e.g. powered, re-frozen, quick frozen, freeze dried, concentrated, smoked.
- Use of the word 'defrosted' where foods have been frozen before sale and are sold defrosted. Except;
 - Ingredients present in the final product e.g. defrosted prawns in a salad.
 - Foods for which freezing is a technologically necessary step of the production process e.g. freezing to control parasites in fish
 - Foods for which the defrosting has no negative impact on the safety or quality of the food (demonstrated through scientific report)
- Food treated with ionising radiation
- The use of substitute ingredients
- For meat products, meat preparations and fishery products containing added proteins as such, including hydrolysed proteins, of a different animal origin, the name of the food shall bear an indication of the presence of those proteins and of their origin. This includes albumin, collagen, casein, milk protein, egg protein etc.
- The presence of added water³⁴ above 5% must be declared in the name of the food for meat products/preparations having the look of a cut, joint, slice, portion or carcase of meat. The same applies to fishery products/prepared fishery products which have the look of a cut, joint, slice, portion, fillet or of a whole fishery product.

³³ Annex VI of EU FIC

³⁴ Annex VI part A point 6 of FIC and Article 22 (1) (a). The added water must have a QUID declaration in the ingredients list.

- Meat products/preparations and fishery products appearing like a whole piece of meat/fish but are actually combinations of different pieces of meat or fish, then the words 'formed meat' or 'formed fish' must accompany the name of the food.

68. The mandatory particulars that must accompany the name of the food on the label can be in the descriptive name of food on back of pack.

List of ingredients³⁵

69. The list of ingredients must be headed or preceded by a suitable heading which consists of or includes the word 'ingredients'.

70. In general, all ingredients must be listed in descending order of weight as recorded at the time of their use in the manufacture of the food.

71. Any engineered nanomaterials used as an ingredient in a food shall be clearly indicated and must have 'nano' in brackets after its name in the ingredient list.

Exemptions³⁶

72. The following foods are exempt from the need to display an ingredient list:

- Fresh fruit and vegetables, including potatoes, which have not been peeled, cut or similarly treated;
- Carbonated water, the description of which indicates that it has been carbonated;
- Fermented vinegars derived exclusively from a single basic product, provided that no other ingredient has been added;
- Cheese, butter, fermented milk and cream, to which no ingredient has been added other than lactic products, food enzymes and micro-organism cultures essential to manufacturer, or in the case of cheese other than fresh cheese and processed cheese the salt needed for its manufacture;
- Foods consisting of a single ingredient, where:
 - the name of the food is identical to the ingredient name;

³⁵ Article 18 and Annex VII of FIC

³⁶ Article 19 of FIC

- the name of the food enables the nature of the ingredient to be clearly identified.

Compound Ingredients³⁷

73. A compound ingredient is an ingredient, which contains other ingredients, for example, a yogurt flavoured coating on a cereal bar. When listing the constituent ingredients of a compound ingredient, this can be done by listing each constituent ingredient as ingredients of the whole product, or by listing the constituent ingredients immediately after the compound ingredient e.g. Yogurt flavour coating 30% (palm kernel oil, sugar, **milk**, whey, dried yogurt (**milk**))

74. With the exception of allergenic ingredients, the ingredients of a compound ingredient do not have to be given:

- where the compound ingredient (with the exception of additives) is defined in EU provisions³⁸ and makes up less than 2% of the overall product (e.g. Jam, Chocolate).
- for a mixture of spices and/or herbs (without additives) that makes up less than 2% of the overall product.
- where the compound ingredients would not require an ingredients list as a product on its own (e.g. a cheese to which the provisions of Article 19(1)(d) of EU FIC apply).

Additive labelling in food ingredients list³⁹

75. Additives must be stated in the ingredients list by their functional class, such as antioxidant or preservative, along with either their name as referred to in the additive legislation⁴⁰ or the E number e.g. Preservative: E202, E211

76. Food additives (and enzymes) whose presence in a given foodstuff is solely due to the fact that they were contained in one or more ingredients of that foodstuff (i.e. carry over additives) do not have to be listed in the

³⁷ Annex VII Part C Point E of EU FIC

³⁸ Where specific compositional requirements are laid out for products such as chocolate, Jam etc.

³⁹ Article 20 and Annex III and VII, Part C of FIC.

⁴⁰ Regulation (EC) No. 1333/2008 (as amended)

ingredients list provided that they serve no technological function in the finished product.

77. However, the presence of sulphites used as preservatives and present in amounts greater than 10 mg/kg or 10 mg/l will need to be declared as an allergen whether present as a deliberate ingredient or as carry over. An example of carry over would be the preservative in a sponge finger used to make a trifle.

Allergens in the ingredient list⁴¹

78. There are 14 major substances or products causing food allergies or intolerances that are recognised across Europe. If there is a food product which contains or uses an ingredient or processing aid listed in Annex II of FIC or derived from one of the 14 substances or products listed in Annex II, it will need to be declared if still present in the finished product even if in an altered form.

79. Allergenic ingredients should be emphasised in the ingredients lists by using a font, style or colour, which ensures they are clearly distinguished from the other ingredients present.

80. The Food Standards Agency has produced Technical Guidance on the allergen requirements and other resources to assist businesses comply with EU FIC which can be found at: <http://www.food.gov.uk/business-industry/allergy-guide/allergen-resources>

Quantitative indication⁴²

81. An indication of the quantity of an ingredient or category of ingredients used in the manufacture or preparation of a food must be given where that ingredient or category of ingredients concerned:

- appears in or is usually associated by the consumer with the name of the food
- is emphasised on the label in words, pictures or graphics
- is essential to characterise a food and distinguish it from similar products

⁴¹ Article 21 and Annex II of FIC

⁴² Article 22 and Annex VIII of EU FIC

80. This has remained unchanged from previous legislation and the guidance from the European Commission⁴³ is still relevant.

Net quantity⁴⁴

82. The net quantity of food should be given in the appropriate units (kg/g/mg or l/cl/ml).

83. The Food Information Regulations for Northern Ireland, Scotland and Wales provide the Local Authorities in Scotland and Wales and the District Councils in Northern Ireland with the ability to enforce the directly applicable requirements of the EU FIC Regulation except for the provisions on net quantity. Separate weights and measures legislation for Great Britain and Northern Ireland will provide for the enforcement of EU and national rules relating to net quantity labelling.

Date of minimum durability⁴⁵

84. In general, most foods must be marked with either a 'best before' or a 'use by' date. A '**best before**' date is about food quality rather than safety, so after this date expires the food will not be harmful, but its flavour, colour or texture might begin to deteriorate and it may not be at its best quality after this date. A '**use-by**' date is about food safety and is used on foods that go off quickly (i.e. highly perishable), such as raw meat or fish, cooked sliced meats and dairy products.

85. The DEFRA / FSA guidance⁴⁶ on the application of date labels to food issued in September 2011 still applies but references to the Food Labelling Regulations 1996 should be considered as references to FIR.

86. Food on sale after the 'use by' date is deemed to be unsafe under Regulation (EC) 178/2002. The sale of unsafe food is an offence under the General Food Regulations 2004⁴⁷.

87. After December 2014, the date of minimum durability is **not** required to appear in the same field of vision as the name of the food and the net quantity of the food.

⁴³ http://ec.europa.eu/food/food/labellingnutrition/resources/fl02_en.pdf

⁴⁴ Article 23 and Annex IX of EU FIC

⁴⁵ Article 24 and Annex X of EU FIC

⁴⁶ https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/69316/pb132629-food-date-labelling-110915.pdf

⁴⁷ Parallel but separate legislation applies in Northern Ireland – The General Food Regulations (Northern Ireland) 2004

88. Where meat, meat preparations and unprocessed fishery products are frozen, the date of freezing (or date of first freezing if done more than once) should be given as follows:

‘Frozen on.....’ Accompanied by the date, or a reference to where the date is given on a label. The date in the form of day, month and the year (in that order)

Storage conditions and/or conditions of use⁴⁸

89. Storage conditions and conditions of use must be given, where appropriate, to ensure the proper storage and use of the food.

87. Where appropriate this should include instructions for storage and time limit for consumption after the packaging is first opened e.g. ‘Store in a cool, dry place’, ‘Refrigerate after opening’ or ‘Use within 3 days of opening’.

Name of the business⁴⁹

90. The name or business name and the address of the FBO that is responsible for the food information on a product must be indicated on the label. A contact telephone number, e-mail addresses, or other non-physical contact details would not be an acceptable replacement for the FBO address.

Country of origin⁵⁰

91. Country of origin rules already exist in specific EU legislation for products such as beef, honey, fish etc. The EU FIC sets out ways to potentially extend the range of foods subject to mandatory country of origin rules.

92. Further rules on country of origin and place of provenance rules are now in place with the publication of Commission Implementing Regulation (EU) No 1337/2013, which was adopted in December 2013, meeting the Commission’s obligations in respect of country of origin provisions for fresh and frozen meat contained⁵¹ in EU FIC. From 1 April 2015, the place of rearing and place of slaughter for fresh, chilled or frozen meat from swine, sheep, goats and poultry will become mandatory.

⁴⁸ Article 25 of FIC

⁴⁹ Article 8 of FIC

⁵⁰ Article 26 and Annex XI of EU FIC

⁵¹ Article 26 (2) (b) of EU FIC

93. The provisions in EU FIC do not affect any of the origin indications given on the protected geographical indications (PGI) and designations of origin (PDO) for agricultural products or on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks.

The Community Customs Code sets out the rules for determining the origin of goods⁵².

Instructions for use⁵³

94. Instructions for use must be given in such a way as to enable appropriate use to be made of the food. If the food needs to be cooked, this needs to be apparent, especially if the food requires a specific cooking technique, such as the use of a microwave oven.

Alcoholic Strength⁵⁴

95. The actual alcoholic strength by volume of beverages containing more than 1.2% by volume of alcohol must be indicated by a figure to not more than one decimal place followed by '% vol'.

Nutrition declaration⁵⁵

96. A nutrition declaration (commonly referred to as 'back of pack' nutrition labelling) must be provided on most prepacked food from 13 December 2016.

97. This comprises energy value plus the amounts of fat, saturates, carbohydrate, sugars, protein and salt. See example table in the section on presentation of mandatory particulars.

The content of the mandatory nutrition declaration may be supplemented with an indication of the amounts of one or more of the following:

- (a) mono-unsaturates;
- (b) polyunsaturates;

⁵² Regulation (EC) No 2913/92

⁵³ Article 27 of EU FIC

⁵⁴ Article 28 and Annex XII of EU FIC

⁵⁵ Article 29 and Annex V of EU FIC

- (c) polyols;
- (d) starch;
- (e) fibre;
- (f) vitamins or minerals present in significant amounts *.

* Significant amount of vitamins and minerals⁵⁶:

- 15 % of the Nutrient Reference Values (NRV) by 100 g or 100 ml for products other than beverages,
- 7.5 % of the NRV by 100 ml for beverages, or
- 15 % of the NRV per portion if the package contains only a single portion.

98. From 13 December 2014 any nutrition declarations (whether provided voluntarily or due to the presence of added vitamins/minerals or the use of a nutrition/health claim for the food) must be in the format set out in EU FIC.

Additional labelling requirements⁵⁷

99. Additional labelling information must be provided for the following categories:

- Foods packaged in certain gases
- Foods containing sweeteners
- Foods containing glycyrrhizinic acid or its ammonium salt (liquorice)
- Beverages with high caffeine content or foods with added caffeine
- Foods with added phytosterols, phytosterol esters, phytostanols or phytostanol esters
- Frozen meat, frozen meat preparations and frozen unprocessed fishery products

⁵⁶ Annex XIII Part A of EU FIC

⁵⁷ Annex III of EU FIC

PRESENTATION OF MANDATORY PARTICULARS⁵⁸

100. Mandatory food information must be in a conspicuous place, be easily visible, clearly legible and indelible, where appropriate. It must not be in any way hidden, obscured, detracted from or interrupted by any other written or pictorial matter. Mandatory particulars must be indicated with words and numbers but may additionally be expressed using pictograms and symbols.

Definition of x-height⁵⁹

101. The x-height is the distance from the upper to the lower edge of a lower case letter 'x'. In the diagram below, this is shown by arrow number 6.



Print size

102. The mandatory particulars must be printed on the package using a font size where the x-height is dependent on the size of the largest surface of the pack according to the following table:

Surface area of the pack	Minimum required x-height
greater than or equal to 80cm ²	1.2mm
between 25cm ² and 80cm ²	0.9mm
less than 25cm ²	0.9mm but exempt from mandatory nutrition declaration

⁵⁸ Article 13 of EU FIC

⁵⁹ Annex IV of EU FIC

less than 10cm ²	0.9mm for name, allergens, durability date and net quantity – ingredients list to be available by other means or on request
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Substitute ingredients (See Fair Information Section)

103. Where substitute ingredients have been used to replace or partially replace ingredients normally associated with a particular food, their presence should be indicated:
- in close proximity to the name of the product; and
 - using a font size which has an x-height of at least 75 % of the x-height of the name of the product and which is not smaller than the minimum font size required by the EU FIC.
104. The surface area quoted is simply the largest surface area and there is no need to print on that surface, it is just a way of describing the size of the container. The largest surface area for a can or a bottle might be the whole of the curved surface, not the top or the bottom.

Field of vision requirements

105. The name of the food, net quantity and percent alcohol by volume (ABV) must all appear in the same field of vision (i.e. all surfaces that can be read from a single viewing point).

Nutrition declaration

Mandatory nutrition information

106. A nutrition declaration (commonly referred to as 'back of pack' nutrition labelling) must be provided for most prepacked foods from 13 December 2016. The format to be used when providing nutrition information for any reason from 13 December 2014 is:

	Per 100g
Energy	XXXkJ/XXXkcal
Fat	X.Xg
Of which is saturates	X.Xg
Carbohydrates	XX.Xg
Of which is sugars	XX.Xg
Protein	X.Xg
Salt	X.Xg

107. The Department of Health has produced **Technical Guidance on Nutritional Labelling**, which provides details of the requirements under FIC and can be found at:
<https://www.gov.uk/government/publications/technical-guidance-on-nutrition-labelling>

Enforcement⁶⁰

This section of the guidance is aimed at FBOs to ensure they understand the enforcement approach now in place under EU FIC. Guidance for Local Authorities on improvement notices will be incorporated into the Code of Practice and Practice Guidance.

Introduction

108. Food Authorities (district councils in Northern Ireland) should ensure that enforcement action taken by their authorised officers is reasonable, proportionate, risk-based and consistent with good practice.
109. Authorised officers should take account of the full range of enforcement options. This includes education, giving advice, informal action, sampling, and issuing Improvement Notices as appropriate.
110. Except where circumstances indicate a significant risk, officers should operate a graduated and educational approach (the hierarchy of enforcement) starting at the bottom of the pyramid i.e. advice/education

⁶⁰ FIR

and informal action and only move to more formal action where the informal action does not achieve the desired effect. The primary objective of enforcement action should always be to achieve compliance in the most effective way possible. Where it is necessary to take formal enforcement action for a contravention of a provision of EU FIC then, in most cases, this will be done by issuing an improvement notice.

Improvement notices

111. Issuing an improvement notice should usually be the final stage under a series of non-regulatory actions. Failure to comply with an improvement notice is a criminal offence.
112. In Scotland, the current approach of using direct offences and enforcement arrangements will remain in place until a review of enforcement sanctions is carried out as part of the development of the New Food Body for Scotland.

Service of a Notice

113. An Improvement Notice should be served on the proprietor of a food business who has been identified as the “person responsible” for the breach of the EU FIC.
114. The officer serving an Improvement Notice should ensure, wherever possible, that the person who is responsible for taking action receives a copy of that notice, especially where the local manager is not the food business operator / food business proprietor.
115. It should be clear from the improvement notice exactly what the recipient is required to do, and why.

Time limits

116. An Improvement Notice should clearly state the time limit by which the measures required by the Notice (or equivalent measures) must be completed. An appeal may be lodged against the time limit, so it must be realistic, justifiable, and have regard to the extent and complexity of the measures required.
117. The time limit should normally be discussed and agreed with the food business operator or with a person acting on the operator’s behalf who is in a position to agree a time limit, before a notice is issued. The officer may, however, set a time limit without such agreement if agreement cannot be reached or a responsible person cannot be contacted.

Compliance

118. The officer who served the Improvement Notice should liaise with the food business and monitor agree the progress of the works required and

encourage the food business operator / to notify the officer when the work has been completed. Another authorised officer may undertake this role if the officer who served the Notice is unable to do so. The officer should confirm in writing that the requirements of the Notice have been met.

Appeals against an improvement notice

119. Any FBO served with an improvement notice may appeal against that notice. Information on how to appeal a notice will be provided by the local authority along with the notice itself. This appeal will be heard before a Magistrate in Wales and Northern Ireland.⁶¹,

Offences

120. An FBO is guilty of an offence if they do not comply with an improvement notice served on them under FIR.

121. Failure to comply with the allergen labelling provisions of EU FIC is an offence and may result in prosecution without the previous serving of an improvement notice. This recognises the health risks of non-compliance with this part of the regulation and the seriousness of the potential consequences.

Penalties

122. A person found guilty of an offence under Food Information Regulations 2014 is liable to a fine not exceeding level 5 on the standard scale.

Definitions

Prepacked foods

123. This refers to any food put into packaging before being offered for sale for example a bar of chocolate, a sealed packed of crisps, a jar of sauce or a can of soup. All the following must apply:

- The food is either fully or partly enclosed by the packaging;
- The food cannot be altered without opening or changing the packaging;

⁶¹ Appeals will be heard by the First Tier Tribunal in England

- The product is ready for sale to the final customer or mass caterer.
(Adapted from the definition in Article 2 (2) (e) of EU FIC)

Non-prepacked food

124. In a physical retail environment this is likely to apply to foods which are sold loose from a delicatessen counter (e.g. cold meats, cheeses, quiches, pies and dips), fresh pizza, salad bars, bread sold in bakery shops, meat from butchers, pick and mix confectionery (including individually wrapped sweets and chocolates), etc.
125. In a catering environment this is likely to apply to foods which are not sold prepacked, for example food from a takeaway, or meals served in a canteen or a restaurant.

Prepacked foods for direct sale

126. This applies to foods that have been packed on the same premises from which they are being sold. Foods prepacked for direct sale are treated in the same way as non-prepacked foods in EU FIC's labelling provisions. For a product to be considered 'prepacked for direct sale' one or more of the following can apply:
- It is expected that the customer is able to speak with the person who made or packed the product to ask about ingredients
 - Foods that could fall under this category could include meat pies made on site and sandwiches made and sold from the premises in which they are made.

Final Consumer⁶²

127. This is defined as 'the ultimate consumer of a foodstuff who will not use the food as part of any business operation or activity'. The final consumer will generally be the individual who will be eating or drinking the food or drink provided by the food business.

⁶² Article 13 (18) of EU Regulations No.178/2001

Food Business Operator⁶³

128. Defined as ‘the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control’. A food business is also defined in the same regulation, as ‘any undertaking, whether for profit or not and whether public or private, carrying out any activities related to any stage production, processing and distribution of food’.

Mass Caterer⁶⁴

129. Any establishment (including a vehicle or a fixed or mobile stall), such as restaurants, canteens, schools, hospitals and catering enterprises in which, in the course of a business, food is prepared to be ready for consumption by the final consumer.

⁶³ EU Regulation No. 178/2002 (Article 3 (3)) (General Food Law)

⁶⁴ Article 2 (2) (d) of FIC

Annex I

Transitional arrangements for the Food Information for Consumers Regulations

	Date 22 November 2011
FIC came into force	13 December 2011
Foods voluntarily using new nutrition declaration can be sold	13 December 2011
General labelling rules apply	13 December 2014
Current legislation (including 2000/13 and 90/496) repealed:	13 December 2014
Foods on the market or labelled prior to 13 December 2014 can be sold until	Food stocks are exhausted
Foods bearing a nutrition declaration on a voluntary basis must comply with the requirements of the FIC from:	13 December 2014
Nutrition labelling required for most prepacked foods	13 December 2016
Foods on the market or labelled prior to 13 December 2016, without a nutrition declaration can be sold until	Food stocks are exhausted

Annex II Mandatory Information required on an example label

Pineapple, Coconut & Banana Smoothie

Name of food

A blend of apple juice, banana, pineapple juice and coconut milk

Descriptive name

Ingredients:

QUID

Apple juice (42%), Banana Puree (21%) [Banana puree, lemon juice], Pineapple Juice (20%), Coconut Milk (17%)

Ingredients list

Storage Instructions

Storage:
Keep refrigerated once opened and consumer within 1 day.

Conditions for use

Do not exceed Use By Date

Net quantity

250ml

Durability date

For use by see lid

Nutrition declaration – typical values per 100ml

Energy:	271kj/65kcal
Fat:	2.5g
Of which is saturates	2.3g
Carbohydrates:	9.6g
Of which is sugars	9.4g
Fibre:	0.6g
Protein:	0.6g
Salt	Trace

Nutrition declaration

Business name and address

Contact us: Love Food Limited, Pie Lane, London, FOO DEE

Annex III

National Measures revoked with the Food Labelling Regulations 1996⁶⁵

Regulation (FLR ref/description)	Link
<p>Reg 3 (1)</p> <p>Exemptions from labelling controls for products imported from other Member States or EEA States, subject to the product being in compliance with specific requirements of Directive 2000/13/EC.</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/regulation/3/made</p>
<p>Reg 3 (3) (a)</p> <p>Exemptions from labelling controls for food not intended for sale for human consumption</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/regulation/3/made</p>
<p>Reg 3 (3) (b)</p> <p>Exemptions for food supplied under Govt contract for consumption by HM forces or supplied for consumption by a visiting force within the meaning of any of the provisions of Part I of the Visiting Forces Act 1952, and was prepared and labelled for sale before 16th November 1992.</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/regulation/3/made</p>

⁶⁵ [Equivalent legislation applies in Northern Ireland – The Food Labelling Regulations \(Northern Ireland\) 1996](#)

<p>Regulations 3 (4) and (5)</p> <p>Applicability of the FLR to natural mineral water.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/3/made</p>
<p>Reg 4 (3) (a)</p> <p>Provides exemption from most labelling provisions for drinks bottled before 1st Jan 1983 with abv >1.2%, provided labelling conforms to requirements applicable at time of bottling.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/4/made</p>
<p>Regulation 16 (2)</p> <p>Water which is added to any frozen or quick-frozen chicken carcasses in accordance with the appropriate marketing standard need not be declared on ingredients lists.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/16/made</p>
<p>Regulation 18 (1) (f)</p> <p>Drinks with an alcoholic strength by volume of more than 1.2% need not bear a list of ingredients.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/18/made</p>
<p>Regulation 18 (3)</p> <p>If a food which is not required to bear a list of ingredients chooses to do so, this list must be structured and presented in accordance with the requirements of the Regulations.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/18/made</p>

<p>Regulation 6 (2)</p> <p>The names listed in Schedule 1 of the FLRs shall be considered names prescribed by law for the products melons, potatoes and vitamins.</p> <ul style="list-style-type: none"> • For melons and potatoes, the names used should be accompanied by their variety. • For vitamins, the names specified in Schedule 6 of the FLR should be used, except that for 'folacin' "folic acid" may also be used and 'vitamin K' shall be "vitamin K". 	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/6/made</p>
<p>Regulation 6 (3)</p> <p>This provision permits the name to be qualified by other words which make it more precise, unless such qualification is prohibited.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/6/made</p>
<p>Regulation 9</p> <p>The name of a food may consist of a name or of a description or of a name and a description and may contain more than one word.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/9/made</p>

<p>Regulation 19 (2A) (a)</p> <p>QUID requirements will not be triggered by the statutory declarations "with sweetener(s)" or "with sugar(s) and sweetener(s)"</p>	<p>http://www.legislation.gov.uk/ukxi/1996/1499/regulation/19/made</p>
<p>Regulation 19 (2A) (b)</p> <p>QUID requirements will not be triggered by the addition of any vitamin or mineral to a food, if that substance is the subject of nutrition labelling</p>	<p>http://www.legislation.gov.uk/ukxi/1996/1499/regulation/19/made</p>
<p>Regulation 19 (4) (a)</p> <p>QUID declarations for products which lose moisture during processing shall be determined by reference to the weight of the finished product unless that quantity, or the total quantity of the ingredients or categories of ingredients indicated, would exceed 100%, in which case the indication of quantity shall be on the basis of the weight of the ingredient or category of ingredients used to prepare 100g of the finished product</p>	<p>http://www.legislation.gov.uk/ukxi/1996/1499/regulation/19/made</p>
<p>Regulation 19 (4) (b)</p> <p>QUID declarations for volatile ingredients should be determined on the basis of the weight of that ingredient in the finished product</p>	<p>http://www.legislation.gov.uk/ukxi/1996/1499/regulation/19/made</p>
<p>Regulation 19 (4) (c)</p> <p>QUID declarations for concentrated/dehydrated ingredients which are reconstituted during the preparation of the food may be on the basis of the reconstituted ingredient</p>	<p>http://www.legislation.gov.uk/ukxi/1996/1499/regulation/19/made</p>

<p>Regulation 19 (4) (d)</p> <p>Where foods are sold in concentrated/dehydrated form to the consumer, the QUID declaration for ingredients may be determined on the basis of the product prepared as directed</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/19/made</p>
<p>Regulation 18 (1) (e)</p> <p>Flour to which no substances other than the 4 statutory nutrients (iron, thiamine, calcium and niacin) required by the Bread and Flour Regulations (NI) 1998, has been added, need not bear a list of ingredients.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/18/made</p>
<p>Regulation 20 (3) (b) and Regulation 21 (3) (b)</p> <p>The appropriate storage conditions may be separated on the label from the words 'best before'/'use by' provided that a reference to where this information is on the label.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/20/made</p> <p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/21/made</p>
<p>Regulation 23 (1) (a)</p> <p>Food which is not pre-packed, or is pre-packed for direct sale, need not be labelled with any of the "general labelling requirement" with the exception of the name of the food</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/23/made</p>

<p>Regulation 23 (1) (b)</p> <p>Flour confectionery packed in a crimp case (subject to additional requirements) need not be labelled with any of the "general labelling requirement" with the exception of the name of the food</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/21/made</p>
<p>Regulation 23 (1) (c)</p> <p>Individually wrapped fancy confectionery products which are not enclosed in further packaging and which are intended for sale as single items need not be labelled with any of the 'general labelling requirement' with the exception of the name of the food</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/23/made</p>
<p>Regulation 23 (2) (b)</p> <p>Additional labelling requirements specified for non-prepacked milk (in certain circumstances).</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/23/made</p>
<p>Regulation 23 (3)</p> <p>Non-prepacked (or pre-packed for direct sale) white bread, flour confectionery or carcasses and parts of carcasses which are not intended for sale in one piece, need not be marked with any of the "general labelling requirement"</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/23/made</p>
<p>Regulation 26 (3)</p> <p>Exemptions from labelling requirements for food sold or supplied as an individual portion which is intended for use as a minor accompaniment to another food or service.</p> <p>http://www.legislation.gov.uk/nisr/1996/383/regulation/26/made</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/26/made</p>

<p>Regulation 28</p> <p>Exemptions from labelling requirements for the outer packaging of seasonal selection packs, providing that each item contained within the pack is labelled in accordance with the Regulations.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/28/made</p>
<p>Regulation 29 (1)</p> <p>Foods sold from vending machines should indicate the name of the food on the front of the machine, unless the name appears on the labelling of the food in such a manner as to be clearly legible to an intended purchaser through the outside of the machine.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/29/made</p>
<p>Regulation 30 (1)</p> <p>a) The indication of alcoholic strength (required for prepacked alcoholic drink other than Community controlled wine with an abv of greater than 1.2%) must be given in the form of a figure to not more than one decimal place</p> <p>b) The indication of alcoholic strength (required for prepacked alcoholic drink other than Community controlled wine with an abv of greater than 1.2%) must be preceded by the word "alcohol" or the abbreviation "alc"</p> <p>c) The indication of alcoholic strength (required for prepacked alcoholic drink other than Community controlled wine with an abv of greater than 1.2%) must be followed by the symbol %vol</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/30/made</p>

<p>Regulation 30 (2) and (3)</p> <p>Indication of alcoholic strength (required for prepacked alcoholic drink other than Community controlled wine with an abv of greater than 1.2%) is subject to +ve and –ve tolerances, specified in Schedule 5 of the Regulations, and should be determined in a specified manner</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/30/made</p>
<p>Regulation 31 (1)</p> <p>Subject to limited exemptions, any container in which raw* milk is sold should be marked or labelled with the words "This milk has not been heat treated and may therefore contain organisms harmful to health.</p>	<p>*Sales of raw milk and cream intended for direct human consumption are banned in Scotland under the Food Hygiene (Scotland) Regulations 2006.</p> <p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/31/made</p>
<p>Regulation 31 (2)</p> <p>Raw * milk sold non-prepacked at catering establishments must indicate 'Milk supplied in this establishment has not been heat-treated and may therefore contain organisms harmful to health' (either on a label attached to the container in which the milk is sold, or on a ticket or notice which is readily discernible at the point of sale).</p>	<p>*Sales of raw milk and cream intended for direct human consumption are banned in Scotland under the Food Hygiene (Scotland) Regulations 2006.</p> <p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/31/made</p>
<p>Regulation 31 (3)</p> <p>Requirements as to the marking/labelling of containers containing raw * milk do not apply to raw milk from buffaloes.</p>	<p>http://www.legislation.gov.uk/uksi/1996/1499/regulation/31/made</p>

<p>Regulation 39 (1)</p> <p>Where a food is required to be marked with one or more of the following indications, such indications should appear on the labelling in the same field of vision - Name of the food, an appropriate durability indication, an indication of alcoholic strength by volume, the cautionary words in respect of raw* milk, warnings that skimmed milk with non-milk fat is not suitable for babies, an indication of net quantity as required by weights and measures legislation.</p>	<p>*Sales of raw milk and cream intended for direct human consumption are banned in Scotland under the Food Hygiene (Scotland) Regulations 2006.</p> <p>http://www.legislation.gov.uk/ukSI/1996/1499/regulation/39/made</p>
<p>Schedule 1 (2)</p> <p>The name used for melons sold as such should include or be accompanied by an indication of their variety</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/schedule/1/made</p>
<p>Schedule 2 (1)</p> <p>The name used for any meat that has been treated with proteolytic enzymes shall include or be accompanied by the word "tenderised"</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/schedule/2/made</p>
<p>Schedule 1 (3)</p> <p>The name used for potatoes sold as such should include or be accompanied by an indication of their variety</p>	<p>http://www.legislation.gov.uk/ukSI/1996/1499/schedule/1/made</p>

