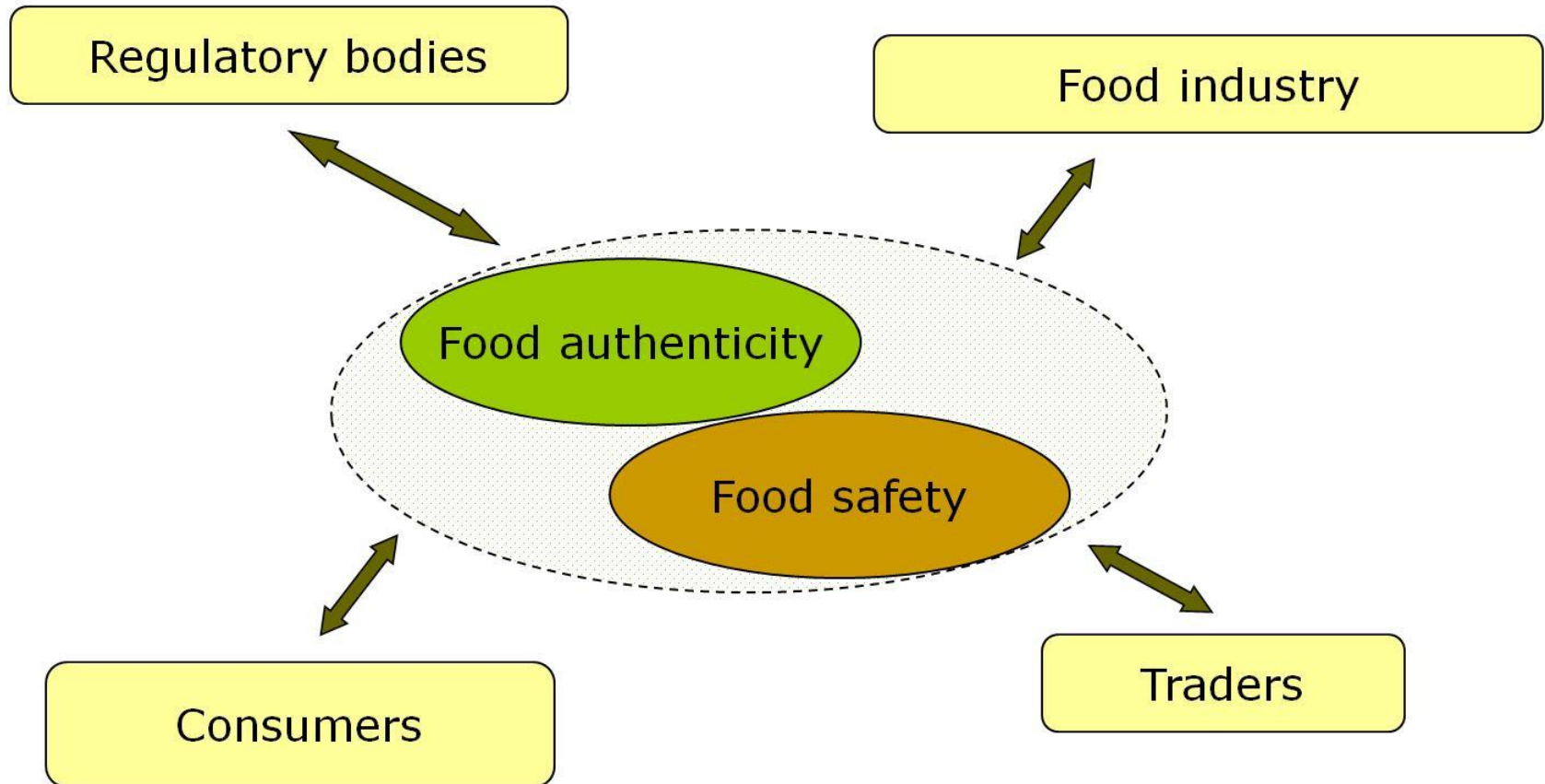


# Food labelling: Regulation 1169/2011



# Food authenticity

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# Regulatory bodies

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- ❑ Information and protection of consumers
- ❑ Harmonized rules to facilitate movement of goods
- ❑ Fair trade/ fair competition
- ❑ Stimulate small producers, regional products
- ❑ Regulatory framework for claims



# Consumers

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- Real (authentic) product regarding:
  - Specific place, region, country (Greek feta, Spanish tomatoes, ....)
  - Specific type, breed, variety (beef Aberdeen Angus, ...)
  - Specific description (**extra virgin** olive oil, **organic** wine, **natural** ingredients, ...)
  - Specific claim (“low calorie”, “gluten free”)
  - **“Trustworthy product”**



# Food Industry

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- ❑ Trademark promotion
- ❑ Market growth (one product perceived as better than the other)
- ❑ High prices (more expensive product  $\Rightarrow$  higher quality  $\Rightarrow$  food perceived as “authentic”, “more real”)
- ❑ Develop and maintain consumer trust  $\Rightarrow$  trademark protection





## Definitions

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- ❑ Authenticity – a product is manufactured, transported and sold in ways consistent with the expectations associated with this product
- ❑ Food fraud – deliberately misleading food labelling for financial gain
- ❑ A label should provide true and accurate information in the social and ethical context of each product so that each user can make their individual informed choices

# Food authenticity ↔ labelling

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- ❑ Food authenticity – product corresponds to its description
- ❑ Labelling - basis for informed consumer choice
- ❑ Choice is based on own requirements!
- ❑ Possibility to compare products!
- ❑ Consumer gets what he pays for!



# Incorrect (misleading) labelling

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- ❑ Non-compliance with requirements regarding name of the product
- ❑ Product composition
- ❑ Quantitative indication of ingredients
- ❑ Incorrect origin - geographic, species
- ❑ Method of manufacture
- ❑ Unannounced process
- ❑ Specific claims



# Regulation (EU) 1169/2011

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- ❑ Updating and simplifying the rules
- ❑ Harmonization to facilitate trade
- ❑ Opportunity for consumers to make informed choices without being misled
- ❑ Applied from 13.12.2014



# Regulation (EU) 1169/2011

- ❑ General labelling rules applicable to all foods
- ❑ All business operators
- ❑ At all stages in the food chain
- ❑ All foods
  - prepacked or non-prepacked
  - for the end user
  - catering, hospitality sector



For non-prepacked foods only allergen labelling is required!

# Regulation (EU) 1169/2011

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## New elements

- ❑ Label readability – font size (> 1,2 mm; > 0,9 mm)
- ❑ Food allergens (Annex II) – distinctive typeset
- ❑ Allergen information for non-prepackad foods
- ❑ Mandatory indication of country of origin or place of provenance of fresh pork, sheep, goat meat and poultry meat (before – only beef)
- ❑ Nutrition information for processed foods
- ❑ Labelling of foods sold through internet

# Regulation (EU) 1169/2011

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## Mandatory elements – article 9

- ❑ Name of the food
- ❑ List of ingredients
- ❑ Allergens – listed in Annex II
- ❑ Quantity indication of certain ingredients or categories of ingredients
- ❑ Net quantity

# Regulation (EU) 1169/2011

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## Mandatory elements – article 9

- ❑ Date of minimum durability or shelf life
- ❑ Special storage conditions and / or conditions of use
- ❑ Name or business name and address of the food business operator referred to in Art. 8, p. 1
- ❑ Country of origin or place of provenance where provided for in art. 26

# Regulation (EU) 1169/2011

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## Mandatory elements – article 9

- ❑ Instructions for use where it would be difficult to make appropriate use of the food in the absence of such instructions
- ❑ With respect to beverages containing more than 1,2 % by volume of alcohol, the actual alcoholic strength by volume
- ❑ Nutrition declaration

# Mandatory particulars

1- Name of the food

2- List of ingredients

3- Allergen substances

4- ingredients  
quantitative declaration

7- Storage conditions

8- the name or business  
name and address of the  
food business operator

5- Net quantity

12- Nutrition declaration

**EN: Marinated herring with onions**

**Ingredients** Marinated herring ( 0 %) (herring [Clupea harengus], water), water, sugar, onions (2 %) allspice, spirit vinegar, salt, natural flavour, preservative (E211), thickener (E415). **Storage:** Keep refrigerated. Once opened consume within 7 days.

**LT: Marinuotos sėkės su svogūnais**  
**Sudėtis:** Marinuotos sėkės (50 %) (sėkės [Clupea harengus], druska, rūgštis [E260], vanduo), vanduo, cukrus, svogūnai (2 %), kvapiji pipirai, spirito actas, druska, natūralios kvapiosios medžiagos, konservantai (E211), tirštiklis (E415). **Laikymo sąlygos:** Laikykite šaldytuve. Atidarę suvartokite per 7 dienas.

Produced in Sweden for / Pagaminta Švedijoje, skirta:

**Company name**

Net weight / Grynasis kiekis  
**250 g**

Drained weight / Grynoji masė  
**125 g**

Nutritional values per 100 g / 100 g produkto maistingumas	
Energy / Energijos vertė	900 kJ 210 kcal
Fat / Riebalų	9,5 g
of which saturates / kuriose sočiųjų riebalų rūgščių	2,5 g
Carbohydrates / Angliavandenių	22 g
of which sugar / kuriose cukrų	21 g
Protein / Baltymų	10 g
Salt / Druskos	3,8 g

Net weight / Grynasis kiekis

**250 g**

Drained weight / Grynoji masė

**125 g**

Best before / Geriausias iki:

DD/MM/YYYY



**1.101.685.55.0008**

6- minimum  
durability  
date or 'use  
by' date

9- the country of origin or provenance

10- instructions for use

11- with respect to beverages  
containing more than 1,2 % by  
volume of alcohol, the actual  
alcoholic strength by volume

# Mandatory particulars

	Prepacked food	Non prepacked Food	Distance selling
<b>Mandatory particulars</b>	All mandatory mentions (except exceptions!)  name, net content and alcohol content in the same field of vision	Allergenes	Before selling= all except BBD  At delivery= all  name, net content and alcohol content in the same field of vision
	- On a label attached with the product		
	- Place apparently visible, readable	- Place apparently visible, readable	- Place apparently visible, readable
	- Characters with Font size > 1,2mm (except surface area < 80 cm <sup>2</sup> ==> > 0,9mm)	Characters with Font size > 1,2mm (except surface area < 80 cm <sup>2</sup> ==> > 0,9mm)	- Characters with Font size > 1,2mm (except surface area < 80 cm <sup>2</sup> ==> > 0,9mm)
	- Language easily understandable	- Language easily understandable	- Language easily understandable
<b>Articles</b>	12 - 13	44	14
<b>Possible Evolution of the text</b>	Presentation Other mandatory requirements		



# Regulation (EU) 1169/2011

## Presentation of mandatory particulars – art. 13

Name of the food and net quantity shall appear in the same in the same field of vision.



+ with respect to beverages containing more than 1,2 % by volume of alcohol, the actual alcoholic strength by volume.

# Regulation (EU) 1169/2011

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## Presentation of mandatory particulars

Surface area	<10 cm <sup>2</sup>	<25 cm <sup>2</sup>	<80 cm <sup>2</sup>	>80 cm <sup>2</sup>
Mandatory particulars	Name; allergens, net weight, BBD	All except nutritional table	all	all
Characters font size	0,9 mm	0,9 mm	0,9 mm	1,2 mm

# Name of the food

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## Art. 17, Annex VI

- ❑ Legal name (milk chocolate, jam, fruit juice, honey,.....)
- ❑ Customary name
- ❑ Descriptive name
- ❑ !!! + Specific accompanying data (Annex VI)



# Name of the food

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## Annex III

- ❑ Foods packaged in certain gases
- ❑ Foods containing sweeteners
- ❑ Foods containing glycyrrhizinic acid or its ammonium salt
- ❑ 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

# List of ingredients

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## Art. 18-22, Annexes II, VII и VIII

- ❑ Specific names - Article 17 and Annexes VI and VII

The list of ingredients shall include all the ingredients of the food,


- in descending order of weight,
- as recorded at the time of their use IN the manufacture of the food.



- ❑ Listing by the name of ingredient category (e. g „flour“ (for mixes of flours), Annex VII, Part B)

# List of ingredients

Annex VII, Part A: Specific provisions concerning the indication of ingredients by descending order of weight

Category of ingredient	Provision concerning indication by weight
<p data-bbox="166 665 639 748">Added water and volatile products</p> 	<p data-bbox="730 665 1760 748"><b><u>Shall be listed in order of their weight in the FINISHED product.</u></b></p> <p data-bbox="730 808 1769 986">The amount of water added as an ingredient in a food shall be calculated by <b>deducting from the total amount of the finished product the total amount of the other ingredients used.</b></p> <p data-bbox="730 1043 1760 1265">This amount shall <b>NOT</b> be required to be taken into consideration <b>if it does not exceed 5 % by weight of the FINISHED product.</b> This derogation does not apply to meat, meat preparations, unprocessed fishery products and unprocessed bivalve molluscs.</p>


# List of ingredients

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## Annex VII, Part A: Specific provisions concerning the indication of ingredients by descending order of weight

### By way of derogation

(a) where foods have lost moisture following heat treatment or other treatment,

- 
- ✓ the quantity shall be expressed as **a percentage**;
  - ✓ which shall correspond to **the quantity of the ingredient(s) used, related to the FINISHED product**,
  - ✓ unless that quantity or the total quantity of all the ingredients indicated on the labelling **exceeds 100 %**, in which case the quantity shall be indicated on the basis of the **weight of the ingredient(s) used to prepare 100 g of finished product**;

(b) the quantity of volatile ingredients shall be indicated on the basis of their **proportion by weight in the finished product**;

# List of ingredients

Example: Calculation of the butter of “butter cookies”

<u>Ingredients:</u>	<u>Weight:</u>	<u>Formula:</u>
Flour	100g	$\frac{50}{169} \times 100 = 29.6\%$
Sugar	35g	
Butter	50g	
Eggs	10g	
<b>Total mixing bowl</b>	<b>195g</b>	
<b>Total after baking</b>	<b>169g</b>	



Where this calculation would lead to declarations exceeding 100%, the declarations should be replaced with statements giving the amount of the ingredients used to make 100g/ml of the final product (eg “made with Xg/ml of Y per 100g/ml”)



# List of ingredients

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QUID - Quantitative ingredient declaration – article 22

The indication of quantity of an ingredient or category of ingredients shall:

**(a) be expressed as a percentage, which shall correspond to the quantity of the ingredient or ingredients at the time of its/their use;**

and

(b) appear either in or immediately next to the name of the food or in the list of ingredients in connection with the ingredient or category of ingredients in question.



# List of ingredients

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- ❑ Listing of allergens - a distinctive **typeset** (does not apply to indications of possible traces of allergens), Annex II
- ❑ Additives - indication of the category (Annex VII, part B)
- ❑ Flavourings - Annex VII, part D
- ❑ Compound ingredients – with list of the composition (Annex VII, Part E)

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## **EN: Letter-shaped biscuits**

**Ingredients:** Wholemeal **wheat** flour\*, sugar, **wheat** flour, sunflower oil, inulin, salt, raising agent (E500ii), sucrose, flavourings, yeast, glucose, fructose, emulsifier (E322), **barley** malt, malted **wheat** flour. \* Origin: EU and non-EU.

**Best before (BB)/Production date (PD):** See top of package. **Storage:** Store in a cool and dry place. After opening keep in an airtight container in a cool and dry place.

# List of ingredients

**EN: Frozen ready to cook meal –**

**Chicken meatballs with roasted potatoes, brussels sprouts, gravy and a red cabbage and blackcurrant jelly**

**Ingredients:** Chicken meatballs (25 %) (minced chicken meat\* [69 %], water, onions, chicken skin\*, fried onions [onions, rapeseed oil], potato starch, salt, onion powder, white pepper, ground ginger, allspice), roasted potatoes\* (24 %) (potatoes, sunflower oil), brussel sprouts\* (24 %), sauce (21 %) (water, **mustard** [water, **mustard** seeds, sugar, spirit vinegar, salt, turmeric], chicken stock [water, chicken meat, salt], modified corn starch, butter [**milk**], black currant concentrate [blackcurrants, sugar], onion powder, colour [E150c], sugar, black pepper), jelly (6 %) (dried red cabbage, black currant concentrate [blackcurrants, sugar], sugar, water, modified potato starch, lemon juice). \* Origin: EU. **Best before:** See side. **Storage:** Store frozen at –18 °C or below. Do not refreeze once defrosted.

**Preparation:** Prepare from frozen. Oven: Preheat the oven to 150 °C/ fan 140 °C/gas mark 2. Take the tray out of the package. Leave the plastic film on. Place the tray in the lower part of the oven. Heat for about 45 minutes. Remove the plastic film and serve. Microwave (750 W): Take the tray out of the package. Make some holes in the plastic film and heat for 6–7 minutes. Leave to rest for a few minutes. Remove the plastic film and serve.



# Additives – Regulation 1333/2008

## Annex V

**List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information**

Foods containing one or more of the following food colours	Information
Sunset yellow (E 110) (*)	‘name or E number of the colour(s)’: may have an adverse effect on activity and attention in children.
Quinoline yellow (E 104) (*)	
Carmoisine (E 122) (*)	
Allura red (E 129) (*)	
Tartrazine (E 102) (*)	
Ponceau 4R (E 124) (*)	

# List of ingredients

Articles 18 to 22 + Annexes II, VII and VIII

**CRISP BISCUITS COVERED WITH MILK CHOCOLATE.**

**Ingredients:** **Milk chocolate** (48%) (Sugar, Cocoa butter, Cocoa mass, Dried skimmed **milk**, **Milk fat**, **Emulsifiers** (Soya lecithin, E476)), **Wheat** flour, Palm oil, Sugar, Partially inverted sugar syrup, Salt, Raising agents (Ammonium bicarbonate, Sodium bicarbonate), **Flavouring**.

**May contain: nuts.**

1- order

3- allergen

2- quantitative declaration (QUID)

4- additive

5- Flavouring

# Net quantity (article 23)

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- ❑ Units of volume or mass
- ❑ It is not mandatory for all foods - Annex IX
- ❑ In a package with several individual prepacked items → "number x net quantity"
- ❑ Food in a liquid medium - drained weight !!!

# Net quantity and measures

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- ❑ Net quantity – specific size of the number (Directive 76/211/EEC)
- ❑ Metrologic sign **e** - size (min 3 mm)
- ❑ Eventual text “products in this package can not be sold separately”

Net quantity	Figures height
From 0 to 50 g (50 ml) incl.	2 mm
From 50 to 200 g (200 ml) incl.	3 mm
From 200 to 1000 g (1000 ml) incl.	4 mm
More than 1000 g (1000 ml)	6 mm

# Origin (article 26)

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Mandatory declaration for

- ❑ Beef and..., honey, fruits and vegetables, fish, olive oil...
- ❑ Foods with quality certification - PDO, PGI, TSG (Regulation 1151/2012)
- ❑ New: fresh, chilled or frozen pork, goat, sheep, poultry
- ❑ When lack of indication might mislead the consumer as to the true country of origin or place of provenance of a food



## Origin (article 26)

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Indication of the origin of the main ingredient - two conditions:

- ❑ The origin of the food is labeled and
- ❑ The origin of the primary ingredient is different from that of the food



Indication of the origin of the ingredient  
or indication that it is of different origin

## Origin (article 26)

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- ❑ Reg 2018/775 - country of origin or place of provenance of the primary ingredient of a food (applies from April 1<sup>st</sup>, 2020) (all specific rules for application of art. 26)

# Nutrition declaration (articles 29 to 35)

---

Nutrition values per 100 g	
Energy (kcal)	
Energy (kJ)	
Fat (g)	
Of which saturates (g)	
Carbohydrate (g)	
Of which sugars (g)	
Protein (g)	
Salt (g)	

Group of 7 **mandatory** nutrients (Annex V - exceptions)  
In the same field of vision

# Nutritional value (чл. 29-35)

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## Mandatory elements

- ❑ Per 100 g (ml)
- ❑ **Energy values – calculation** (based on laboratory analysis  
**OR**

calculation based on information from nutrition databases

<http://www.nutridatabaze.cz/en/> (Czech Republic)

<http://www.pbd-online.sk/en> (Slovakia)

<https://www.nutritionvalue.org/>

<http://nutritiondata.self.com/facts/fats-and-oils/592/2>

<http://www.foodstandards.gov.au/science/monitoringnutrients/ausnut/ausnutdatafiles/Pages/foodnutrient.aspx> (Australia)

# Nutritional value (чл. 29-35)

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## Non-mandatory elements

- ❑ Per portion (with indication of the amount of a portion)
- ❑ % from the Reference intake values\*
  - Mandatory: “Reference intake of an average adult (8400 kJ/2000 kcal)”
- ❑ Reference intake values\*
- ❑ Additional nutrients – art. 30 , p. 2 (fibre, vitamins, minerals....)
- ❑ Repeated information (art. 30, p. 3)



# Nutrition declaration (articles 29 to 35)

NUTRITION INFORMATION				
	Per 100g	Per 21g (approx 4 biscuits)	%* Per 21g (approx 4 biscuits)	*Reference Intakes
Energy	2140 kJ	445 kJ	5%	8400 kJ/ 2000 kcal
	510 kcal	110 kcal	5%	
Fat	24.8g	5.2g	7%	70g
of which Saturates	13.5g	2.8g	16%	20g
Carbohydrate	63.6g	13.2g	5%	260g
of which Sugars	39.3g	8.2g	9%	90g
Fibre	3.1g	0.6g	-	-
Protein	6.7g	1.4g	3%	50g
Salt	0.4g	0.1g	2%	6g

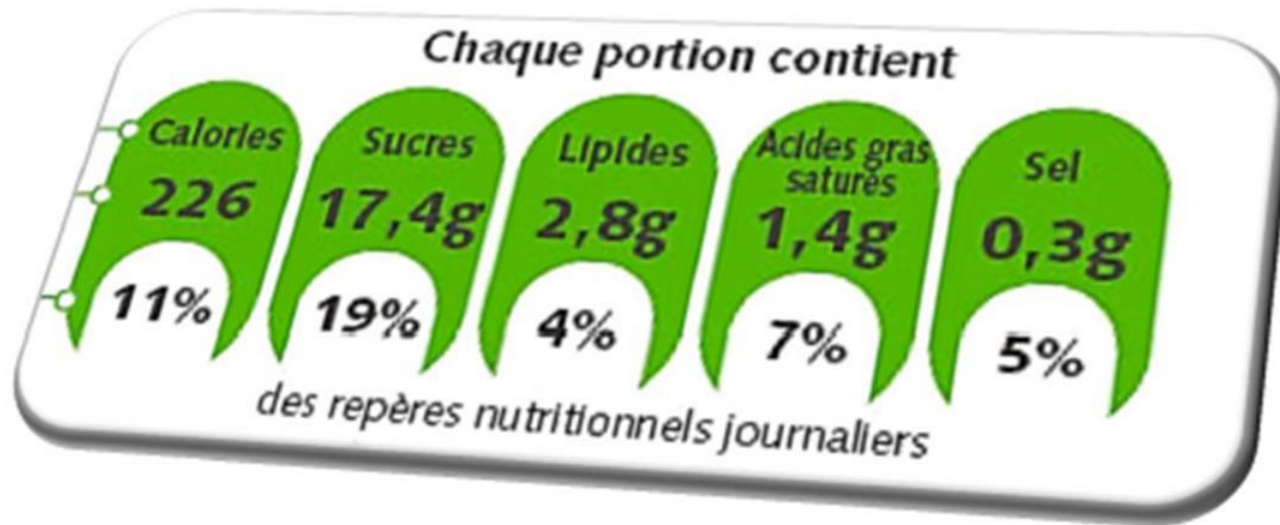
\*Reference intake of an average adult (8400 kJ/2000 kcal).  
6-7 portions per pack.

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Mandatory: “Reference intake of an average adult (8400 kJ/2000 kcal)”

# Nutrition declaration (articles 29 to 35)

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Optional on front side of package

# External packaging

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**Mandatory particulars on the external packaging**, in which the prepacked foods are presented for marketing (art. 8, p. 7):

- ❑ Name of the food
- ❑ the date of minimum durability or the 'use by' date
- ❑ any special storage conditions and/or conditions of use
- ❑ the name or business name and address of the food business operator referred to in Article 8(1);



# Regulation (EU) 1169/2011

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## Annexes

- ❑ Annex I: Specific definitions
- ❑ Annex II: Substances or products causing allergies or intolerances
- ❑ Annex III: Foods for which the labelling must include one or more additional particulars
- ❑ Annex IV: Definition of x-height (font size)
- ❑ Annex V: Foods exempted from the requirement of the mandatory nutrition declaration

# Regulation (EU) 1169/2011

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## Annexes

- ❑ Annex VI: Names of the food and specific accompanying particulars
- ❑ Annex VII: Indication and designation of ingredients
  - Part A – ingredients by descending order
  - Part B – designation of ingredients by category
  - Part C – ingredients by category followed by a specific name or e-number (additives)
  - Part D – flavourings
  - Part E – compound ingredients

# Regulation (EU) 1169/2011

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## Annexes

- ❑ Annex VIII: Quantitative indication of ingredients
- ❑ Annex IX: Net quantity declaration
- ❑ Annex X: Date of minimum durability ("Best before .." "Best before end ... '), durability ("use by ... ") and date of freezing (" Frozen on ... ')
- ❑ Annex XI: Types of meat for which the indication of the country of origin or place of provenance is mandatory
- ❑ Annex XII: Alcoholic strength

# Regulation (EU) 1169/2011

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## Annexes

- ❑ Annex XIII: Reference intakes
  - Part A – vitamins and minerals
  - Part B – energy and selected nutrients
- ❑ Annex XIV: Conversion factors (energy calculation)
- ❑ Annex XV: Expression and presentation of nutrition declaration