

# Mandatory Food Information checklist



The following information must be provided either:

- a) On the packaging of the food or
- b) On a label attached to the food or
- c) If supplying other food businesses, on commercial documentation relating to the food, providing it can be guaranteed that the documents either accompany the food, or were sent before or at the same time as delivery (A specification sheet containing all the mandatory information, provided at the time of first delivery will not need to be provided with each subsequent delivery, unless the mandatory information changes.)

## Mandatory Information:

- The legal, customary or descriptive name of the food
- The list of ingredients in descending order of weight
- The ingredients present in the food causing allergy or intolerance, highlighted in the ingredients list (the fourteen allergens listed in the legislation) **NEW**
- The quantity of ingredients as a percentage which feature in the name of the food, or characterise the food
- The net quantity of the food
- The date of minimum durability or the use by date ('use by' for perishable food and 'best before' for ambient or frozen foods)
- Any special storage conditions and/or conditions of use
- The name or business name and address of the food operator responsible for the food information and under whose name the food is marketed
- Instructions for use where it would be difficult to make appropriate use of the food without such instructions
- The alcoholic strength by volume, for beverages with an alcoholic strength over 1.2%
- From 14<sup>th</sup> December 2014, a nutrition declaration in the new format, if the product makes a nutrition claim or if nutrition information is given voluntarily **NEW**
- From 1<sup>st</sup> April 2015, the country of origin or place of provenance for fresh, chilled and frozen meat, namely pork, lamb, goat, chicken, turkey, duck and other poultry with the indication 'Reared in:' or alternatively 'Origin of:' in addition to a batch code identifying the meat **NEW**
- From 14<sup>th</sup> December 2016, a nutrition declaration, unless an exemption applies **NEW**





### **Presentation of the Mandatory Information:**

- It must be in a font size of at least 1.2mm (measuring the lowercase 'x' height of the font) for packages over 80cm<sup>2</sup> **NEW**
- It must be legible
- It must not be hidden or obscured or interrupted by other information including pictorial matter
- The name of the food, net weight and alcoholic strength must appear in the same field of vision **NEW**

### **Other labelling information which must be provided for certain products:**

- Frozen meat, meat products and unprocessed fish must be labelled with the date of first freezing **NEW**
- Food which has been previously frozen must be labelled 'defrosted' unless the freezing does not have an effect on the safety or quality of the food **NEW**
- The specific vegetable or animal origin of oil must be specified (e.g. sunflower oil or rapeseed oil) **NEW**
- Formed meat or fish which has the appearance of a cut or joint must indicate 'formed' in the name of the food
- Meat and fish products which look like a cut, joint or portion with added water in the finished product over 5% must declare 'with added water' in the name of the food **NEW**
- From 1<sup>st</sup> January 2014, minced meat must be labelled with the following statements **NEW**  
'Percentage of fat content under x%'  
'Collagen/ meat protein ration under x%'  
(The percentages given will depend on the species of minced meat)
- Check if other specific food labelling regulations apply (For example Food Additives, Nutrition and Health Claims, Organic Food, Genetically Modified Food, Jam, Fish, Meat, Chocolate, Coffee, Beef, Bread and Flour, Bottled Water, Infant Foods, Honey, Spirit Drinks, Food Supplements)

### **Supplying food to other food businesses**

The following information must be provided on the external packaging if they do not appear on the prepacked product:

- The legal or descriptive name of the food
- The date of minimum durability or the use by date ('use by' for perishable food and 'best before' for ambient or frozen foods)
- Any special storage conditions and/or conditions of use
- The name or business name and address of the food operator responsible for the food information and under whose name the food is marketed
- All of the other mandatory information can be provided separately in commercial documentation



**This guide is a brief summary of some key aspects of the new Regulations. It is not exhaustive and is not intended to replace the regulations or official guidance.**