

COVID-19 Fact Sheet

Labelling requirements for food businesses



If your business has adapted to the current climate by developing new methods of distance selling, such as home delivery services or store collections, it is important to ensure that you are complying with food safety regulations. If you are now supplying pre-packed products to your customers, you must adhere to the accurate labelling of these products.

Required labelling for distance selling:

- The name of the food and net quantity
- The list of ingredients (though this can be omitted for some cheeses, butter, fermented milk and cream.) Where required, this should include the quantity of the ingredients listed in the product name (e.g. Truffle Salami)
- The allergen declaration (see below)
- The nutritional declaration, which should include Energy; Fat and saturates; Carbohydrate and sugars; Protein; Salt
- The date of minimum durability or the 'use by' date (if distance selling, this must be communicated at the time of delivery)
- Any special storage conditions and/or conditions of use (such as cooking requirements)
- The name and address of the food business operator under whose name the food is marketed
- The label must display clearly where the food has come from if it would be misleading not to show it, e.g. a tub of Greek yogurt which was made in France
- The alcohol strength by volume for beverages containing more than 1.2% of alcohol, by volume

Allergen information:

- This should identify which of the ingredients contains the specified allergen in such a way that it is distinguishable from the rest of the text (e.g. using **bold** text). In the absence of an ingredients list, the presence of the allergen should be declared on the packaging.
- The 14 allergens which must be declared include: cereals containing gluten; crustaceans; eggs; fish; peanuts; soybeans; milk; nuts; celery; mustard; sesame seeds; sulphur dioxide (and sulphites at concentrations of more than 10 mg/kg); lupin and; molluscs.

How mandatory information needs to be presented:

- A minimum font size applies to mandatory information. This is determined by the letter 'x' – it must be the same height or bigger than 1.2mm.
- Mandatory food information must be easy to see, clearly legible and difficult to remove.
- Mandatory details must be indicated with words or numbers.

When wrapping and packaging food, you must ensure that:

- You use material that will not be a source of contamination
- Wrapping materials are stored in a way so that they are not at risk of contamination
- The food is wrapped and packaged in a way that avoids contamination of products
- Any containers used are clean, undamaged and can be sealed tightly.