

FOOD LABELLING REQUIREMENTS

COURSE CONTENT OVERVIEW

	100ml contains	250ml contains	%GDA*
	199kJ	500kJ	
	47kcal	120kcal	6%
Hydrate	0.5g	1.3g	
ch sugars	10.5g	26.3g	
ch saturates	10.5g	26.3g	
	trace	trace	
	trace	trace	
	trace	trace	
alt equivalent	trace	trace	

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*Guideline daily amounts

mins/Minerals

This online Food Labelling Requirements course has been designed to help you to understand the key labelling regulations so that you can ensure your food products are labelled legally and correctly.

Food labelling regulations exist to guarantee a customer's right to information so that consumers can make informed choices about what they are buying. Having an understanding of what can and cannot be said on food packaging is essential, whether you are anything from a large manufacturer to a small-scale bakery, and this course will aid you in understanding the guidance provided.

Module One: Introduction to Labelling Regulations

This module outlines the reasons behind the food labelling regulations and introduces what the labelling requirements are.

- Informed choices
- Pre-packed foods
- Vertical regulations
- Labelling requirements
- Presentation

Module Two: Labelling Regulations Explained

This module looks at each of the labelling requirements in turn, explaining what each one means and what you need to include on your food packaging to ensure you meet the requirements.

- Name of the food
- Allergens
- Durability date
- QUID
- List of ingredients
- Net quantity
- Special storage conditions
- Name and address of the food business operator
- Country of origin
- Instructions for use

Module Three: Nutritional Claims and Traceability

This module explains the importance of ensuring any nutritional claims made on food packaging are accurate, so as not to mislead the consumer. The module also looks at traceability, explaining how you can ensure you keep track of where your products come from.

- Nutrition information
- Alcoholic strength
- Traceability
- Claims

Module Four: Vertical Regulations

This module provides detail on some of the additional regulations that apply to specific food products, known as vertical regulations. These apply to specific products and processes and must be adhered to.

- Voluntary declarations
- Animal products
- Basmati rice
- Cocoa and chocolate labelling
- Condensed and dried milk labelling

- Country of origin
- Ecolabel
- Fat spreads
- Fish labelling regulations
- Food additives and colours
- Traffic light nutrition
- Marketing terms
- Fruit juices

Module Five: Vertical Regulations Part 2

This module looks further at some of the regulations applying to specific products and processes, detailing what can and cannot be said on food packaging in relation to each one.

- Gluten intolerance
- Honey
- Infant formula
- Jam labelling
- Lot marking
- Meat products
- Milk
- Molluscs
- Olive oil
- Organic
- Sugar and sweeteners
- Vegetarian and vegan
- Wine regulations
- Bar codes
- Symbols

Aims of the Training

By the end of this course, learners will:

- Have knowledge of the basic food labelling requirements, essential for all pre-packed food products.
- Understand the importance of labelling allergens.
- Know the rules behind what can and cannot be said on food packaging in relation to nutritional and health claims.
- Understand the different vertical regulations that must be applied to specific food product labels.