

Navigating Food Labeling Requirements



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Food and beverage manufacturers need to design, print, and manage a vast number of labels with varying complexities, formats and requirements. Here's a look at the top food labeling requirements impacting labeling today.

What is it?

What's Required?

PTI

The Produce Traceability Initiative (PTI) is an industry-wide initiative to increase produce supply chain transparency. Its goal is to make produce more traceable to its origin by standardizing the label format.

- ✔ GTIN (Global Trade Identification Number)
- ✔ Lot Number
- ✔ Packing Date
- ✔ Voice Pick Code

Nutrition Facts Labeling

The US Food and Drug Administration (FDA) requires a Nutrition Facts label to be placed on all packaged food and beverages. An updated format will be required as of July 26, 2018.

- ✔ Serving size is amount customarily consumed
- ✔ Increased prominence of "Calories" and "Servings per Container"
- ✔ New nutrients: Added Sugars, Vitamin D, Potassium

Serving Facts Labeling

The Brewers' Voluntary Disclosure Initiative encourages beer companies to voluntarily include a serving facts statement on their products, packaging, or websites.

- ✔ Alcohol by volume
- ✔ Calories
- ✔ Carbohydrates
- ✔ Fat
- ✔ Protein

FIC

The Food Information for Consumers (FIC) regulation aims to protect consumers' health by providing clearer and more readable labels. It pertains to food items sold in Europe, including imported food and food sold online.

- ✔ Origin labeling for meat
- ✔ Allergen highlighting
- ✔ Better legibility
- ✔ Mandatory nutrition information

US Allergen Labeling

The United States Food Allergen Labeling and Consumer Protection Act (FALCPA) requires these 8 common allergens to be prominently displayed on product packaging:

- ✓ Milk
- ✓ Fish
- ✓ Wheat
- ✓ Shellfish
- ✓ Tree nuts
- ✓ Peanuts
- ✓ Soy
- ✓ Eggs

EU Allergen Labeling

The European Union FIC requires these 14 common allergens to be stylistically highlighted on product packaging:

- ✓ Eggs
- ✓ Molluscs
- ✓ Sulphur dioxide and sulphites
- ✓ Cereals containing gluten
- ✓ Peanuts
- ✓ Mustard
- ✓ Fish
- ✓ Soybeans
- ✓ Milk
- ✓ Crustaceans
- ✓ Celery
- ✓ Lupin
- ✓ Sesame seeds
- ✓ Nuts

GMOs

Recently, Bill S. 764 mandated labeling of Genetically Modified Organisms (GMOs) in food within the US, but now it's up to the FDA to implement policies and deadlines. Stay tuned for more details.

- ✓ Contains GMOs

FSMA

The Food Safety Modernization Act (FSMA) shifts the focus from responding to food contamination to preventing food contamination, which means preventing labeling errors is more important than ever.

- ✓ Identify food safety risks
- ✓ Implement controls
- ✓ Verify effectiveness
- ✓ Manage supply chain risks
- ✓ Document activities

No two food and beverage companies are the same. That's why you need a partner who understands your unique challenges and requirements and provides innovative solutions to help you succeed.

Download TEKLYNX' Navigating Food Regulations eBook for additional details.



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