FOOD LABELING
Food Labeling Regulations

- Set by FDA
  - 21 CFR 110
- Most of the regulations are common sense
- Ask your VDACS rep (or VFW) for a courtesy review before printing labels.
Basic Requirements

- Product Name
  - Accurate description of product
- Net Quantity
  - Weight or Volume; US & Metric
- Ingredient List
  - In descending weight
- Producer Information
  - Name & Address
- Tracking Code (varies by business type)
- Nutritional Facts
Requirements by Business Size

- **Home Exemption**
- **“Very Small” Scale Producer**
  - <10 employees AND <10,000 units sold
- **Small Scale Producer**
  - <100 employees AND <100,000 units sold
- **Large Scale Producer**
  - ≥100 employees OR ≥100,000 units sold
Home Exemption

Basics

- Product Name
- Net Quantity
- Ingredient List
- Producer Information

MUST HAVE:

- Date Produced
- Producer’s Phone #
- “NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION”
Small Scale Producer

<100 employees AND <100,000 units sold annually

Basics

- Product Name
- Net Quantity
- Ingredient List
- Producer Information
- Tracking Code

OPTIONAL

★ Nutrition Panel

- File with FDA for an exemption
- No filing necessary IF “Very Small”
  - <10 employees AND <10,000 units sold
  - ≤$50,000 in annual gross sales of food to consumers
# Large Scale Producer

≥100 employees OR ≥100,000 units sold annually

## Basics
- Product Name
- Net Quantity
- Ingredient List
- Producer Information
- Tracking Code

## MUST HAVE:
- Nutrition Panel
  - NO Exemption
Placement, pt. 1

Principal Display Panel

Mrs. Saunders’ Piney River strawberry jam

Net WT. 9 oz. (225g)

Ingredients: Strawberries, sugar, pectin, water, calcium citrate

Refrigerate After Opening

Made for Saunders Brothers
2717 Tye Brook Highway, Piney River, VA 22964
(434) 777-5455

Product Name

Net Quantity

Ingredient List

Producer Information

Intervening Material
**Basic Labeling**

<table>
<thead>
<tr>
<th>Misc.</th>
<th>Principal Display Panel (PDP)</th>
<th>Informational Panel</th>
</tr>
</thead>
</table>

*Standard rectangular wrap-around label*

**Principal Display Panel (PDP):** Portion of container most visible to the consumer (usually front)

**Informational Panel:** Portion of label immediately to the right of the PDP as you face the product
Ingredient Statement

- Always required
- Must be in descending order BY WEIGHT
- ALL sub-ingredients MUST be listed
- Only those spices specified in the regulation may be referred to as “spices.”
Nutritional Panel

- Located on “PDP” or “Informational Panel”
- Not necessary for small and very small producers
- Making a nutritional claim? NO EXEMPTION.
- Sometimes, retailers will require
Allergen Statements

- Main 8 Allergens MUST be listed by their common names: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy, & wheat
- If tree nuts, must specify
  - “Almond”, “Walnut”, “Pecan”, etc.
- If fish/shellfish, must specify
  - “Tuna”, “Salmon”, “Crab”, “Shrimp”, etc.
- “Processed in a facility that also…” is not a regulatory requirement
  - But cross-contamination preventative controls ARE
Tracking Codes

- Generally must contain
  - Year, Date, & Period Produced
  - Location Produced
  - Product Name

- Example: SJ124615C
  - SJ = Strawberry Jam
  - 1 = Batch #1
  - 246 = Julian Date, September 3rd
  - 15 = 2015
  - C = Cannery
FDA Tracking Requirements

- Where did your ingredients come from?
  - Maintain records on location & date purchased, brands, batch codes, condition

- Where is your product going?
  - Maintain records of batch codes and sales

- Retain records for
  - 6 months for foods w/ shelf life of $\leq$60 days
  - 1 year for foods w/ shelf life of 60 days to 6 months
  - 2 years for foods w/ shelf life of $\geq$6 months
# Sample Production Record

**SAMPLE PROCESSING RECORD**

Completed by: ________________  Processing Date: ________________

Producing: ________________  Unit size of jars: ________________

Begin processing: ________________  Completed processing: ________________

Recipe: ________________

| Date & Initial when completed. Note any corrections in "Processing Notes": |
|------------------|------------------|
| pH Meter Calibration: | Thermometer Calibration: |
| Dishwasher Calibration: | Ingredient Integrity Inspection: |
| Container Integrity Inspection: | Seal Integrity Inspection: |

pH After mixing all ingredients: ________  Equilibrium pH: ________

<table>
<thead>
<tr>
<th>Time/Description</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Temps</td>
<td></td>
</tr>
</tbody>
</table>

Total Yield: ________  Discard: ________  Testing: ________  Client Yield: ________

Batch Code: ________________

Processing notes: ________________

<table>
<thead>
<tr>
<th>Tracking Information for Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredient</td>
</tr>
<tr>
<td>Brand/Location Purchased</td>
</tr>
<tr>
<td>Date Purchased</td>
</tr>
</tbody>
</table>

Packaged: ________________

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Brand/Location Purchased</th>
<th>Date Purchased</th>
<th>Quantity Used</th>
<th>Unit Cost</th>
</tr>
</thead>
</table>

| - | - | - | - | - |
Nutritional Claims

- What is a claim?
  - “Heart healthy,” “low fat,” “throat soothing,” “good for you”
  - Heavily regulated
  - Must be accompanied by NFP

- Qualified Health Claims
  - Can’t be about curing diseases
  - Must be approved by the FDA as having significant scientific agreement

- Nutrient Content Claims
  - Must be accurate
Organic Labeling

- USDA strictly regulates usage of the USDA Organic Seal as well as the word “organic”
- Several tiers of organic production
  - 100% Organic
  - Organic
  - “Made With Organic Ingredients”
  - Some organic ingredients
- Details on the National Organic Program webpage:
  www.ams.usda.gov/nop
Gluten-Free Labeling

- FDA requires product contain no more than 20 ppm of gluten if label states “Gluten-Free”
- No government regulated seal
  - Independent companies such as GFCO are widely recognized
  - Maintain their own certification process
Resources

- Government Publications online
  - FDA’s "Food Labeling Guide"
  - VDACS “Basic Labeling Requirements”

- Programs and Government Agencies
  - VDACS- Office of Dairy and Foods
  - FDA- 1-800-INFO-FDA
  - Virginia Food Works
    Info@VirginiaFoodWorks.org