



Guide to Food Labelling of Bakery Products



Flour Confectionery:

Flour confectionery which is packed in a crimp case only or wholly in transparent packaging which is either unmarked or marked only with an indication of the price of the food and a lot mark (or batch code) is exempt from the majority of the labelling requirements. However, a notice must be displayed in a prominent position near the flour confectionery stating which additive categories (antioxidant, colour, flavouring, flavour enhancer, preservative or sweetener) may be contained in the flour confectionery sold on the premises.

Flour confectionery is defined as 'any cooked food which is ready for consumption, without further preparation (other than reheating), of which a characterising ingredient is ground cereal, including shortbread, sponges, crumpets, muffins, macaroons, ratafias, pastry and pastry cases, and also includes meringues, petit fours and uncooked pastry and pastry cases, but does not include bread, pizzas, biscuits, crisp bread, extruded flatbread or any food containing a filling which has an ingredient any cheese, meat, offal, fish, shellfish, vegetable protein material or microbial protein material'.

No date mark is needed if food is intended to be eaten within 24 hours of preparation.



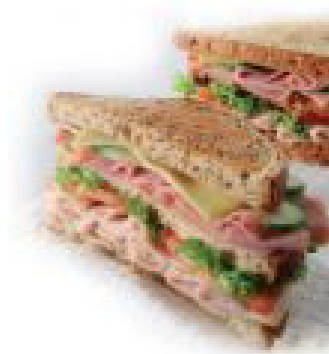
Sandwiches:

If you purchase prepacked sandwiches on the premises where the food is made, the following label should be displayed: -

- Name of the food
- An indication of any of the following six additive categories if they are present in the food, namely: - antioxidant, colour, flavouring, flavour enhancer, preservative or sweetener
- % Meat content.

This information should be provided: -

- On a label attached to the food, or
- On a menu, notice, ticket beside the food.



HAM SALAD

Smoked reformed Ham (20%) with lettuce, tomato and cucumber on wholemeal bread. Contains preservative.

Allergens:

The following is a list of allergens which need to be clearly named whenever they are used in prepacked foods:

- Cereals containing gluten (namely, wheat, rye, barley, oats, spelt, kamut or their hybridised strains)
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soya beans
- Milk
- Nuts (namely, almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut)
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO₂

These rules do not apply to foods sold loose and foods sold prepacked for direct sale. However to ensure that customers are provided with adequate information, the business should display a prominent notice indicating that the products are made in a premises which handles nut products and cannot be guaranteed nut safe. They should also state that customers should ask a member of staff if they have any queries.

If you require any further information on labelling of bakery products, or have a query regarding any other labelling issue, do not hesitate to contact the Food Team of Lisburn City Council, Island Civic Centre, The Island, Lisburn, BT27 4RL.

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