NEW EU NUTRITION LABELS

What is changing and why?



More clear and visible information for consumers



Aims to help consumers make better dietary choices



Standardized food labeling



ORDER OF MANDATORY INFORMATION

Should be as it is presented in the table

Nutrition Information			
	Per 1	Per 100 g	
Energy	485 kJ /	485 kJ / 117 kcal	
Fat	8	8 g	
Of which Saturates	3,7	3,7 g	
Carbohydrate	9	9 g	
Of which Sugars	8	8 g	
Protein	1,4	1,4 g	
Salt	0,02	0,02 g	
Vitamin C	14,81 mg	19% RI*	

Salt content is exclusively due to the presence of naturally occurring sodium.

*Reference intake of an average adult (8 400 kJ / 2 000 kcal)
INGREDIENTS:Mandarin Oranges (37.9%), Light Whipping
Cream (Milk), Pears (12.4%), Peaches (7.7%), Thompson

Cream (Milk), Pears (12.4%), Peaches (7.7%), Thompson Seedless Grapes (7.6%), Apple (7.5%), Banana (5.9%), English Walnuts (Tree Nuts)

DISTANCE SELLING

Same labeling requirements apply for all method of sales.



EASIER TO READ

Fonts are Times New Roman Size 8 for regular package sizes & size 6 for smaller. Voluntary information should not take away any space of the mandatory information.

FOR MEAT PRODUCTS

Added Water

Should be indicated when exceeds 5% of the weight of the product itself.

Added Proteins

Indication of the presence of any added protein and the origin if different from the animal origin of the product.

Mandatory Origin labeling.

'Formed Meat/Fish'

Indication when a product gives the impression of being made from one piece of meat whereas consists of multiple pieces.

'Defrosted'

This should be indicated for products that are frozen and sold defrosted.

Download our Brief Guide to The EU Nutrition Labels Ebook

and learn how to comply with the regulation in 4 easy steps!

Date of Freezing should be indicated.

COUNTRY OF ORIGIN

Information for fresh meat from pigs, sheep, goats and poultry is mandatory.

INGREDIENTS

- ► Allergen
 Information should
 be presented with
 an emphasis on
 font, style or
 background color.
- ► Information on Engineered Nano-Materials to be followed by the word (nano) in brackets.
- ➤ Information on vegetable oil and refined oil and fats.

NON-PREPACKED FOODS

(Or Prepacked for direct sale at café, restaurants, etc.)

Presentation of allergen information is mandatory.

IMITATION FOODS

When an ingredient that would be expected to be in the product is replaced with something else, it needs to be indicated clearly.

Download now!



Learn more: www.nicelabel.com/eufoodlabeling