FOOD LABELING

Basic Requirements

- Product Name
 - Accurate description of product
- Net Quantity
 - Weight or Volume; US & Metric
- Ingredient List
 - In descending weight
- Producer Information
 - Name & Address
- Nutritional Facts
- Tracking Code

Variations by Business Size

- Home Exemption
- Small Scale Producer
 - <100 employees AND <100,000 units sold</p>
- Large Scale Producer
 - ≥100 employees OR ≥100,000 units sold

Home Exemption

Basics

- Product Name
- Net Quantity
- Ingredient List
- ProducerInformation

MUST HAVE:

- Date Produced
- Producer's Phone #
- "NOT FOR RESALE
 - PROCESSEDAND PREPAREDWITHOUT STATEINSPECTION"

Small Scale Producer

<100 employees AND <100,000 units sold annually

Basics

- Product Name
- Net Quantity
- Ingredient List
- ProducerInformation
- Tracking Code

OPTIONAL

- Nutrition Panel
 - File with FDA for an exemption
 - No filing necessary IF
 - <10 employees AND <10,000 units sold</p>
 - ≤\$50,000 in annual gross sales of food to consumers

Large Scale Producer

≥100 employees OR ≥100,000 units sold annually

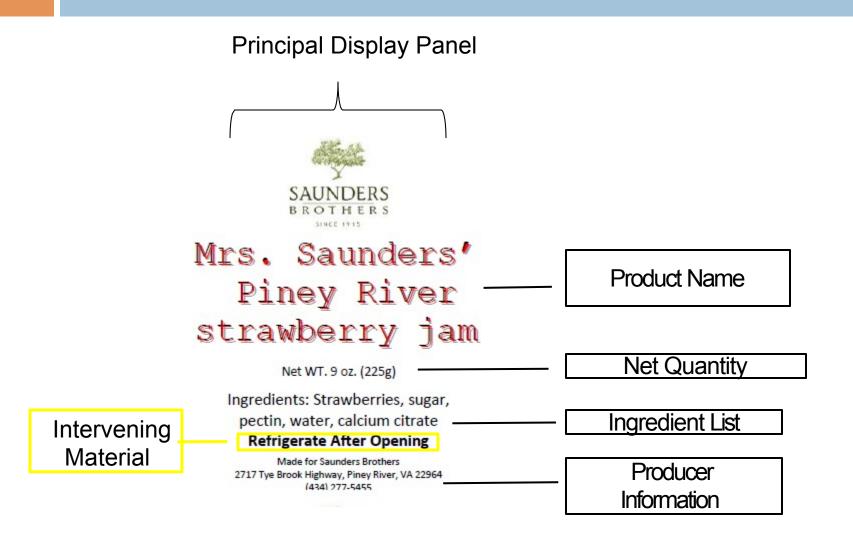
Basics

- Product Name
- Net Quantity
- Ingredient List
- ProducerInformation
- Tracking Code

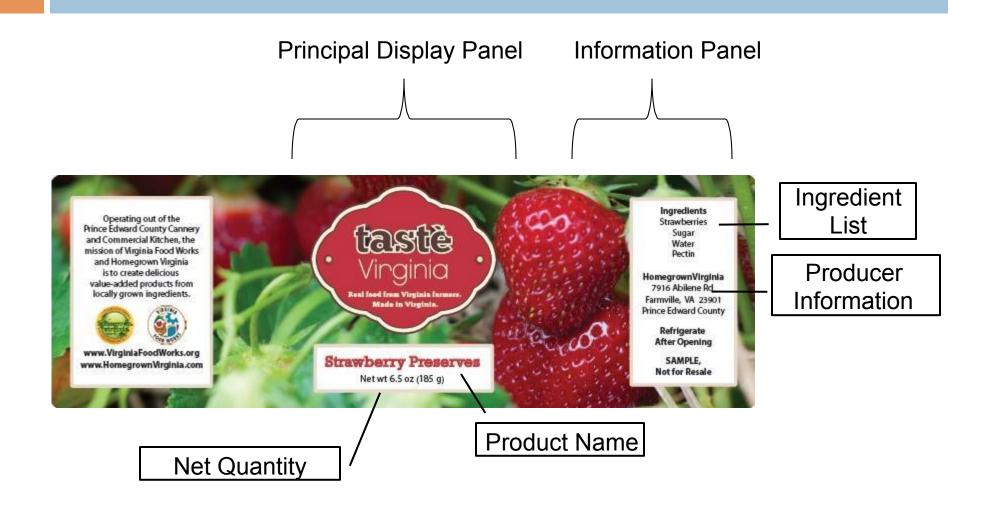
MUST HAVE:

- Nutrition Panel
 - NO Exemption

Placement, pt. 1



Placement, pt. 2



Nutritional Panel

1 tbsp (20g)	cts it 11
rving		
Cald	ories fro	m Fat 0
% Daily Value*		
3		0%
at 0g		0%
g		
l 0mg		0%
]		0%
hydra	ite 10g	3 %
r 0g		0%
•	Vitamin	C 15%
•	Iron 0%)
r daily val	lues may b	e higher
ess than ess than ess than	20 g 300 mg 2,400 mg 300 g 25 g	375 g 30 g
	tbsp (Contair rving Cald at 0g g l 0mg l 0	tbsp (20g) Container about rving Calories fro % Daily at 0g l 0mg hydrate 10g r 0g Vitamin Iron 0% alues are based on a r daily values may bing on your calorier ralories: 2,000 ess than 65 g ess than 20 g ess than 2,400 mg ess than 3,00 g

- Located on "PDP"or "Informational Panel"
- Small businesses may file exemption with FDA
 - <100 employees AND <100,000 units sold</p>
- VERY small businesses do not need to file for exemption
 - <10 employees AND <10,000 units sold</p>
- Making a nutritional claim? NO EXEMPTION.

Allergen Statements

- Main 8 Allergens MUST be listed by their common names
- Milk, eggs, fish, crustacean shellfish, treenuts, peanuts, soy, & wheat
- If treenuts, must specify
 - "Almond", "Walnut", "Pecan", etc.
- If fish/shellfish, must specify
 - "Tuna", "Salmon", "Crab", "Shrimp", etc.

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 ≤60 days
 - 1 years for foods w/ shelf life of 60 days to 6 months
 - 2 years for foods w/ shelf life of ≥6 months

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

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
 - FDA Food Labeling Guide
- Programs and Government Agencies
 - VDACS
 - FDA
 - VT Food Innovations Program, Joell Eifert <u>Joell.Eifert@VT.edu</u>
 - Virginia Food Works

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