

THE FOOD LABELLING REGULATIONS 1996:

GUIDANCE NOTES ON QUANTITATIVE INGREDIENT DECLARATIONS (“QUID”)

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INTRODUCTION

Important note

1. These notes have been produced with the aim of providing informal, non-statutory guidance on quantitative ingredient declarations (QUID). They place the similar guidance developed by the European Commission (III/5260-rev5/98) in a UK context and should be read in conjunction with regulation 19 of the Food Labelling Regulations 1996, as amended by the Food Labelling (Amendment) Regulations 1998 and the Food Labelling (Amendment) (No. 2) Regulations 1999.
2. The examples which they contain are provided for illustration only.
3. The notes and examples should not be taken as an authoritative statement or interpretation of the law, as only the courts have this power.

Preface

4. These guidance notes relate to the new rules on quantitative ingredient declarations for foodstuffs (QUID) contained in regulation 9 of the Food Labelling (Amendment) Regulations 1998 and regulation 4 of the Food Labelling (Amendment) (No. 2) Regulations 1999.
5. The new rules replace those in regulation 19 of the Food Labelling Regulations 1996.
6. Full compliance with the new rules is not obligatory before 14 February 2000 (regulation 13 of the Food Labelling (Amendment) Regulations 1998 and regulation 6 of the Food Labelling (Amendment) (No. 2) Regulations 1999).

Definitions

7. In this paper, the following key terms will be assumed to have the meanings set out below. Most are based on definitions taken from the Food Labelling Regulations 1996, as amended.

“Category of ingredients”

means those generic names permitted to be used as names for ingredients in ingredients lists by Schedule 3 to the Food Labelling Regulations 1996, as amended, and any similar generic names which, although not permitted as names for ingredients in ingredients lists, are legitimately or customarily used in the name of a food.

(Some examples of the generic names referred to are given in paragraph 14)

“Good manufacturing practice”

means that combination of manufacturing and quality control procedures aimed at ensuring that products are consistently manufactured to their specifications.

“Ingredient”

means any substance, including any additive and any constituent of a compound ingredient, which is used in the preparation of a food and which is still present in the finished product, even if in altered form, and a “compound ingredient” shall be composed of two or more such substances.

“Prepacked”

means put into packaging before being offered for sale in such a way that the food, whether wholly or only partly enclosed, cannot be altered without opening or changing the packaging and is ready for sale to the ultimate consumer or to a catering establishment. It includes a food which is wholly enclosed in packaging before being offered for sale and which is intended to be cooked without opening the packaging and which is ready for sale to the ultimate consumer or to a catering establishment. It does not include individually wrapped sweets or chocolates which are not enclosed in any further packaging and which are not intended for sale as individual items.

❑ **“Prepacked for direct sale”**

❑ in relation to foods other than flour confectionery, bread, edible ices and cows' milk means

- prepacked by a retailer for sale by him on the premises where the food is packed or from a vehicle or stall used by him.

❑ in relation to flour confectionery means

- prepacked by a retailer for sale by him on the premises where the food is packed or from a vehicle or stall used by him; or
- prepacked by the producer of the food for sale by him either on the premises where the food is produced or on other premises from which he conducts business under the same name as the business conducted on the premises where the food is produced; or
- any flour confectionery which is packed in a crimp case only or in wholly transparent packaging which is either unmarked or marked only with an indication of the price of the food and any lot marking indication given in accordance with the Food (Lot Marking) Regulations 1996, if there is not attached to the flour confectionery or its packaging any document, notice, label, ring or collar (other than a label, or labels, on which only the price of the food and any lot marking indication are marked);

❑ in relation to bread and edible ices means

- prepacked by a retailer for sale by him on the premises where the food is packed or from a vehicle or stall used by him, or
- prepacked by the producer of the food for sale by him either on the premises where the food is produced or on other premises from which he conducts business under the same name as the business conducted on the premises where the food is produced.

❑ in relation to cows' milk means

- put into containers on the premises where the milk is produced by the person owning or having control of the herd from which the milk is produced for sale by him on those premises or from a vehicle or stall used by him.

SCOPE OF QUID

8. The requirement to give QUID declarations will in principle apply to all food, including drink, with more than one ingredient. The requirements contain some exemptions.
9. The requirements do not apply to products not otherwise covered by the Food Labelling Regulations 1996, as amended.
10. Products not required to carry an ingredients list are not in principle exempt from the requirement to give QUID declarations. Such foods will not have to provide an ingredients list even if a QUID declaration is given.
11. The requirements do not affect the labelling of non-prepacked and prepacked for direct sale foods (including those sold at catering establishments), food sold in small packages or certain indelibly marked glass bottles, or the information provided on the front of vending machines.
12. A QUID declaration will not apply to constituents naturally present in foods which have not been added as ingredients. Examples are caffeine (in coffee), vitamins and minerals (in fruit juice).
13. A QUID declaration will not apply to foods which, although mentioned in the name of a food, have not been used in its manufacture or preparation. Examples are “cream cracker” - a customary name used to describe a dry biscuit which never contains cream, or “chicken flavour crisps” - where the chicken flavour comes from one or more ingredients which are not chicken.

QUID DECLARATIONS ARE REQUIRED:

<p><i>Where the ingredient or category of ingredients (i) appears in the name of the food, or (ii) is usually associated with that name by the consumer.</i></p>	Regulation 19(1)(a)
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14. The first part of this provision would require a QUID declaration where

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|---|---|
| <p>(a) the ingredient is included in the name of the food</p> <p>or</p> <p>(b) the category of ingredient is included in the name of the food</p> | <p>(examples would include, "<u>ham</u> and <u>mushroom</u> pizza", "<u>strawberry</u> yogurt", "<u>steak</u> and <u>kidney</u> pie", "<u>salmon</u> mousse" or "<u>pork</u> sausage") *</p> <p>* in these cases, it is the ingredients underlined which would require quantification.</p> <p>(examples would include "vegetable pasty", "fish cakes", "nut loaf" or "fruit pie") **</p> <p>** in these cases, the QUID declaration need only relate to the total vegetable, fish, nut or fruit content of the product.</p> |
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15. When the name of a compound ingredient appears in the name of the food, it is the compound ingredient which would require quantification (eg "seafood lasagne" or "biscuits with a cream filling"). If an ingredient of the compound ingredient is also mentioned (eg "seafood lasagne with prawns" or "biscuits with a cream filling containing eggs"), it should also be quantified.

16. The second part of this provision would require a QUID declaration on products where the ingredient or category of ingredients is usually associated with the name of the food. This is most likely to apply when products are described by the use of customary names without additional descriptive names.

17. As a guide for deciding which ingredients might usually be associated with a product identified by a customary name alone, it might prove helpful to consider what an appropriate descriptive name for the product might be, were this to be given. QUID should then be applied to the main or value ingredients identified provided they do not qualify for exemption from QUID. For illustrative purposes only the following examples are given:-

Product:	Example of descriptive name:	QUID for:
"Lancashire hot pot"	mutton and potatoes with onions, carrots and gravy	<i>mutton</i>
"chilli con carne"	minced beef with kidney beans, tomatoes, peppers, onion and chilli	<i>minced beef</i>
"fisherman's pie"	cod and haddock with peas in a white sauce, topped with mashed potato	<i>fish</i>
"summer pudding"	strawberries, raspberries, blackberries, redcurrants and blackcurrants set in a light gel with bread	<i>fruit</i>
"spring rolls"	bean sprouts, peas and carrots in a light crispy pancake	<i>vegetables</i>

18. It is not intended that all ingredients associated by the consumer with a particular product name should require a QUID declaration under this part of this provision, or that each name under which a food is sold is ultimately linked to a specific ingredient requiring a QUID declaration. For example, “cider” would not require a QUID declaration for apples, nor “crisps” a QUID declaration for potato. Although this provision does not impose an automatic obligation to indicate the quantity of meat for “ham”, a QUID declaration will be required for all hams which contain added water. It is only a very limited number of products which have been dried or dry-cured and have a meat content significantly in excess of 100% (eg Parma ham, Serrano ham, Jambon de Bayonne) which will not require a QUID declaration.

Where the ingredient or category of ingredients is emphasised on the labelling in words, pictures or graphics.

Regulation 19(1)(b)

19. This requirement is likely to be triggered:-

when a particular ingredient is given emphasis on the label otherwise than in the name of the food. For example, by means of flashes such as

- “with extra chicken”
- “made with butter”
- “with real cream”

or by the use of different size, colour and/or style of lettering to refer to particular ingredients anywhere on the label other than in the name of the food.

when pictorial representation is used to emphasise selectively one or a few ingredients, for example:

- fish casserole with a prominent picture or illustration of only a selection of the fish ingredients
- an image or drawing of a cow to emphasise dairy ingredients such as milk or butter.

20. This emphasis provision may not be triggered:-

when a pictorial representation of a food as offered for sale is given;

when a pictorial representation takes the form of a “serving suggestion”*, provided the nature of the pictorial representation is made clear and does not otherwise emphasise the food being sold and/or any of its ingredients;

* (eg a picture of the food shown with other foods with which it might be consumed)

when a pictorial representation presents all the food ingredients (with the exception of minor ingredients such as seasonings and additives) without emphasising any particular one;

(eg a picture of the ingredients used in a soup)

when a pictorial representation is descriptive of the agricultural origin of certain ingredients without emphasising the quantity of the ingredients concerned;

(eg a picture of wheat or hops on a beer label)

- when, in the case of a food mix, a pictorial representation of what should be made from the product, having regard to the instructions, is given;
- when repetitions of the wording used for the name of the product appear on different faces of the packaging;
- in the case of warnings aimed at allergy sufferers.
(eg a warning statement about the presence of nuts in a product)

Where the ingredient or category of ingredients is essential to characterise a food and to distinguish it from products with which it might be confused because of its name or appearance.

Regulation 19(1)(c)

21. This provision is designed to meet the requirements of consumers in member states where the composition of certain foodstuffs is regulated and where consumers have specific compositional expectations from foods given certain names.

22. The range of foods likely to be affected is very narrow, as the provision is intended to cover those products the composition of which can differ markedly from one member state to another but which are usually marketed under the same name. The only examples agreed at EU level are:

- mayonnaise; and
- marzipan

23. Products made in the UK for the UK market are unlikely to give rise to QUID declarations under this provision. Products made in the UK for sale in other member states may need to give QUID declarations for the country of marketing as a result of this provision.

24. There are two requirements that have to be satisfied before a compulsory declaration is necessary under this provision. The ingredient or category of ingredient has to be essential both

- to characterise the food; and
- to distinguish it from products with which it might be confused because of its name or appearance.

QUID DECLARATIONS ARE NOT REQUIRED FOR:

An ingredient or category of ingredients the drained net weight of which is indicated in accordance with Article 8(4) of Directive 79/112

Regulation 19(2)(a)(i)

25. Article 8(4) of Directive 79/112/EEC requires foods presented in a liquid medium to declare on the label the drained net weight as well as the net weight.

26. Under Article 8(4), “**Liquid medium**” means the following, including in mixtures and also where frozen or quick-frozen:

- water
- brine
- vinegar
- fruit or vegetable juices in the case of fruit or vegetables
- aqueous solutions of salts, food acids, sugars, or other sweetening substances

27. Any product which declares the drained net weight and the net weight on its label in accordance with Article 8(4), either because it is required to do so or does so voluntarily (eg for a product presented in a liquid not included in the definition of “liquid medium”), is exempt from the need to give a separate QUID declaration because this can be calculated from the weight indications already given. Examples include

- a single type of vegetable in water;
- a single type of fruit in juice;
- mixtures of vegetables/fruits in water/juice where no ingredient in the mixture significantly predominates by weight;
- sardines in brine;
- tuna in oil; and
- frozen prawns.

28. The exemption does not apply if, on mixed ingredient products, one or more is either emphasised in some way on the label or predominates by weight, because the amount of the ingredient cannot then be calculated from the weight indications already given.

<i>An ingredient or category of ingredients the quantities of which are already required to be given on the labelling under European Community provisions</i>	Regulation 19(2)(a)(ii)
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29. The EC legislation referred to here, with the relevant UK implementing legislation, is listed at Annex A. A QUID declaration need not be given if that legislation already requires the quantity of the ingredient or category of ingredient in question to be given on the label. However, where, in the case of nectars and jams, the name under which the product is sold includes two or more fruits, the percentage of these ingredients should be declared.

<i>An ingredient or category of ingredients which is used in small quantities for the purposes of flavouring</i>	Regulation 19(2)(a)(iii)
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30. This exemption would apply whether or not pictorial representations are included on the label. Labels must comply with Schedule 8 to the Food Labelling Regulations 1996, as amended, concerning the use of the term “flavour” and should not infringe the provisions either of Section 15(1) of the Food Safety Act 1990 (concerning false or misleading indications) or the Trade Descriptions Act 1968.

31. The exemption is not limited to flavourings which are additives.

32. The exemption may be taken to apply to any substance falling within the definition of “flavouring” in Article 1.2(a) of Directive 88/388/EEC.

33. The exemption will also apply to any other food ingredient, or category of ingredient, used to flavour a food (eg garlic, herbs or spices) if used at a level of approximately 2% or less by weight calculated from the recipe at the mixing bowl stage, excluding carriers and dilutants. Examples of products covered by this exemption are

- “Dry London Gin” with a picture of juniper berries on the label;
- “Lemon/Orange ade” and other similar soft drinks where the flavour comes wholly or mainly from the use of flavouring as defined in Article 1.2(a) of Directive 88/388/EEC;
- “Cinnamon Danish”, “herb dumpling”, “garlic bread” and other products which refer to herbs, spices or other ingredients with a strong flavour (either specifically or generically), or which are usually associated by consumers with the use of such herbs, spices or other ingredients.

An ingredient or category of ingredients which, though it appears in the name of the food, is not such as to govern the choice of the consumer because the variation in quantity is not essential to characterise the food or does not distinguish it from similar foods

Regulation 19(2)(a)(iv)

34. This provision is designed to disapply the QUID rules when the quantity of an ingredient mentioned in the name of a food does not affect consumers' purchasing decisions. The exemption applies only in the circumstances described where the name of the ingredient appears in the name of the food, even when identical repetitions of the name of the **product** appear on different faces of the packaging. It will **not** apply if the name of the **ingredient** is prominently or repetitively stated elsewhere on the label by means of flashes which emphasise its presence.

35. The types of food covered by this exemption were discussed by member states and the Commission during negotiations on the Directive. This issue was also considered as part of consumer research and consultation with interested parties within the UK. As a result, it may generally be accepted that the following products could be covered by this exemption

- alcoholic drinks, such as malt whisky/whiskey and wheat beer;
- liqueurs and fruit based spirits which mention an ingredient in their name;
- rye bread and other breads (including rolls and flour confectionery), and single cereal breakfast cereals, which mention a seed or cereal ingredient in their name (eg "sesame seed bun"; "corn flakes"; "puffed rice");
- dried pasta which mentions the use of more than one type of wheat on its label;
- infant/ follow on formula based on soya and/or cows' milk protein;
- products which mention several minor ingredients in their name, for example "chicken platter, including potatoes, peas and carrots" (where the exemption will apply to the vegetable ingredients);
- products, such as pickles and sauces, which are highly processed and in which it is only the spices and/or flavourings which are likely to distinguish one product from another;
- products such as cake, bread and dessert mixes, and snacks, which are essentially mixtures of flour or other carbohydrates, oil/fat, sugars/salt, and flavourings/seasonings;
- seasonings which are generally named using a combination of characterising ingredients and end-usage description, for example "chicken seasoning - a blend of salt, paprika, parsley and other spices".

Other products not exemplified here may also be covered by this exemption.

Where specific European Community provisions stipulate precisely the quantity of an ingredient or category of ingredients without providing for the indication thereof on the labelling

Regulation 19(2)(b)

36. We are not aware of Community provisions that stipulate precisely quantities of ingredients *without providing for the indication on the labelling*.

In the cases referred to in regulation 13(5)

Regulation 19(2)(c)

37. A QUID declaration would not be required in the case of foods which are:

- mixtures of fruit or vegetables or nuts; or
- mixtures of spices or herbs

where no ingredient in the relevant mixture predominates significantly by weight.

In the cases referred to in regulation 34(1) and (2)

Regulation 19(2A)(a)

38. A QUID declaration will not be required as a result of the indication “with sweetener(s)” or “with sugar(s) and sweetener(s)” accompanying the name of the food in accordance with regulation 34(1) and (2) of the Food Labelling Regulations 1996, as amended.

In respect of vitamins and minerals added to a food when the content of these ingredients is indicated in nutrition labelling

Regulation 19(2A)(b)

39. A QUID declaration will not be required for the vitamins and/or minerals referred to in Tables A and B of Schedule 6 to the Food Labelling Regulations 1996, as amended, if their content is indicated in nutrition labelling when they are added to a food (see also paragraphs 52-54).

EXPRESSION OF QUANTITY

Foods in general:

Regulation 19(3)(a)

40. The quantity of an ingredient or category of ingredients should generally be expressed as a percentage. The percentage may be rounded to the nearest whole number, or to the nearest 0.5 decimal place in those cases where it is below 5%.

41. The percentage should normally be calculated by using the same method as that used for determining the order in the list of ingredients (regulation 13(1) and (2) of the Food Labelling Regulations 1996, as amended). This means that the weight of an ingredient to be quantified* would need to be divided by the total weight of all of the ingoing ingredients (except the weight of any added water or volatile ingredients lost in processing).

(*for example, the meat content of a "Beef and beer pie", or the fish content of a "Salmon mousse", or the fruit content of a "summer pudding")

For example, the fish content of a "fish finger" would be calculated as follows:

<u>Ingredients:</u>	<u>Weight:</u>	<u>Formula:</u>
Fish	70g	$\frac{70}{112} \times 100 = 62.5\%$
Batter	20g	
Crumb	20g	
Total before frying	110g	
Frying oil taken up	7g	
Total mixing bowl	117g	
Water lost from batter during frying	-5g	
Total of ingredients	112g	

However, care should be taken to ensure that the figure quoted is that which best represents the amount of the ingredient, or category of ingredients, at the time of use in the preparation of the food. Manufacturers should control process variability in accordance with good manufacturing practice in order to ensure that, as far as is practicable, individual consumers are not misled.

42. QUID declarations should relate to the ingredient as identified in the list of ingredients. Ingredients identified, for example, as "chicken", "milk", "egg", "banana" should be quantified as raw/whole, as the names used imply use of the basic food because they carry no indication that they have been processed. Ingredients identified by names which indicate they have been used other than in their raw/whole form, eg "roast chicken", "skimmed milk", "crystallised fruit", should be quantified as used. Declarations of processed ingredients may be supplemented with "raw equivalent" declarations since this would help consumers compare similar products which have used ingredients in different forms. Where declarations for ingredients of compound ingredients are required (see paragraph 15), these may relate to the ingredient either as a percentage of the compound ingredient or as a percentage of the food. The basis of the declaration should be made clear to the consumer and should be consistent with the method used for ingredient listing.

Foods which lose moisture following heat or other

Regulation 19(4)(a)

<i>treatment</i>

43. QUID declarations on products (such as cakes, biscuits, pies and cured meats) the composition of which has been changed by cooking or other treatments involving loss of moisture should be based on the amount of the ingoing ingredient expressed as a percentage of the weight of the final product. For example, the butter content of a “butter cookie” would be calculated as follows:

<u>Ingredients:</u>	<u>Weight:</u>	<u>Formula:</u>
Flour	100g	$\frac{50}{169} \times 100 = 29.6\%$
Sugar	35g	
Butter	50g	
Eggs	10g	
<i>Total mixing bowl</i>	<i>195g</i>	
<i>Total after baking</i>	<i>169g</i>	

Where this calculation would lead to declarations exceeding 100%, the declarations should be replaced with statements giving the amount of the ingredients used to make 100g/ml of the final product (eg “made with Xg/ml of Y per 100g/ml”). Concentrated or dehydrated products intended to be reconstituted before consumption otherwise covered by this provision may alternatively follow the provisions described in paragraph 44.

<i>Foods sold in concentrated or dehydrated form which are intended to be reconstituted using water by the consumer before consumption</i>

Regulation 19(4)(d)

44. QUID declarations on concentrated or dehydrated products intended to be reconstituted before consumption (including dry mixes for cakes and desserts) may relate to the ingredients in the reconstituted product if the ingredient listing information is also given on this basis in accordance with regulation 13(4) of the Food Labelling Regulations 1996, as amended. Although the provision applies to products which are intended to be reconstituted by the addition of water, a similar approach may also be used for those products which are intended to (or which may optionally) be reconstituted by the addition of other liquids (eg milk or stock) if the ingredient listing information is also given on this basis in accordance with regulation 13(4) of the Food Labelling Regulations 1996, as amended.

45. In deciding whether to give ingredient listing and QUID information based either on the dehydrated or reconstituted product, consideration should be given to avoiding giving QUID and any nutrition labelling information on different bases on the same label. It will also be important for industry sectors to ensure that a common practice is adopted for all similar products to enable consumers to make appropriate comparisons.

Ingredients used in concentrated or dehydrated form which are reconstituted during manufacture

Regulation 19(4)(c)

46.Regulation 13(3) of the Food Labelling Regulations 1996, as amended, permits ingredients used in concentrated or dehydrated form which are reconstituted at the time of manufacture to have their order in the ingredients list determined as if they had been used as “whole” ingredients (eg reconstituted dried skimmed milk used in a milk pudding or dairy dessert). This same principle applies to the QUID declaration, which may be based on the weight of the “whole” ingredient.

Volatile ingredients

Regulation 19(4)(b)

47.QUID declarations for volatile ingredients (eg brandy in a cake or pudding), must relate to the weight of the ingredient used at the mixing bowl stage expressed as a percentage of the weight of the finished product.

POSITION OF QUID DECLARATION

The quantity indicated shall appear either in or next to the name of the food, or in the list of ingredients in connection with the ingredient or category of ingredients in question

Regulation 19(3)(b)(i) and (ii)

48.The required indication must accompany the name of the food or be in the list of ingredients.

49.For categories of ingredients not included in Schedule 3 to the Food Labelling Regulations 1996, as amended, and which therefore cannot appear alone in the list of ingredients, the quantity may appear in the list of ingredients in association with the category of ingredients if the constituent ingredients are also listed. For example “exotic fruits x% (peach, mango, paw paw, kiwi)”. Alternatively, the indication may appear in a separate line associated with the ingredients list in those cases where

- the category of ingredients referred to in the name of the food is not used as such in the ingredients list;
- a “raw equivalent” declaration is given (see paragraph 42);
- a declaration in the form “made with Xg per 100g of product” is required (see paragraph 43).

50.Products exempt from ingredient listing must give the indication in or next to the name of the food unless a list of ingredients is given voluntarily, in which case the quantity may appear in the list of ingredients or in a separate line associated with the ingredients list in those cases referred to in paragraph 49.

51. Where this indication accompanies the name, it need be given once only wherever this is most convenient provided the information is clearly legible and indelible, and marked in a conspicuous place so as to be easily visible.

NUTRITION LABELLING

52. The new QUID rules apply without prejudice to European Community rules on nutrition labelling. A QUID declaration cannot replace nutrition labelling.

53. Claims which relate to the nutrient content of the food (eg “a low fat/high fibre food”) rather than the presence or reduction of particular ingredients or substances will not require QUID declarations but they will require nutrition labelling.

54. Claims which relate to the fortification of the food by referring to the presence of vitamins or minerals included in Tables A and B of Schedule 6 to the Food Labelling Regulations 1996, as amended (eg “with added vitamin C”), will not require QUID declarations but they will require nutrition labelling (see also paragraph 39).

55. Instances may arise in which the labelling of a product invokes the need to give both a QUID declaration and prescribed nutrition information. Where this would result in the appearance on a label of different declarations of the quantity of a component of the food which would be more likely to confuse than inform, QUID declarations need not be given for those components. For example, QUID declarations need not be given for “salt” or “sugar” if the nutrition labelling contains information relating to “sodium” or “sugars” respectively.

CERTAIN PRODUCTS COVERED BY THE JAM AND SIMILAR PRODUCTS REGULATIONS 1981 AND THE JAM AND SIMILAR PRODUCTS (SCOTLAND) REGULATIONS 1981

56. Regulation 18(1) of the Food Labelling (Amendment) Regulations 1998 amended these 1981 Regulations to permit the indications of the amounts, per 100g, of fruit used in preparation, and of sugar content, to be omitted from the labelling of reduced sugar jam, reduced sugar jelly, reduced sugar marmalade, and UK standard jelly if the requirements of regulation 19 of the Food Labelling Regulations 1996, as amended, have been met.

57. It will be important for industry sectors to ensure that a common practice is adopted for all similar products to enable consumers to make appropriate comparisons. For this purpose, it is suggested that the declarations required by these 1981 Regulations should continue to be provided in preference to those required by regulation 19 of the Food Labelling Regulations 1996, as amended.

CERTAIN PRODUCTS COVERED BY THE MEAT PRODUCTS AND SPREADABLE FISH PRODUCTS REGULATIONS 1984 AND THE MEAT

PRODUCTS AND SPREADABLE FISH PRODUCTS (SCOTLAND) REGULATIONS 1984

58.Regulation 18(2) of the Food Labelling (Amendment) Regulations 1998 amended these 1984 Regulations to permit the indication of the minimum meat content under the 1984 Regulations to be omitted in so far as it conflicts with regulation 19 of the Food Labelling Regulations 1996, as amended, provided that the requirements of regulation 19 have been met.

59.This provision applies equally to prepacked and non-prepacked foods. It is irrelevant for these purposes that non-prepacked and prepacked for direct sale products are exempted from regulation 19 by other provisions of the Food Labelling Regulations 1996, as amended (see paragraph 11).

DIETARY SUPPLEMENTS

60.Dietary supplements will not require QUID declarations if the nutrition information table or ingredients list appearing on the product quantifies the relevant active ingredients. Scheduled nutrients would also be quantified in terms of their percentage of the RDA (recommended daily allowance).

FURTHER INFORMATION

61.For further information contact

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ANNEX A

EU MEASURES AND THEIR RELEVANT IMPLEMENTING LEGISLATION

PRINCIPAL EU MEASURE:	IMPLEMENTED BY:
Council Directive 93/77/EEC on fruit juices and certain similar products	The Fruit Juices and Fruit Nectars Regulations 1977, as amended
Council Directive 79/693/EEC on fruit jams, jellies and marmalades and chestnut puree	The Jam and Similar Products Regulations 1981, as amended
Council Regulation 2991/94 laying down compositional, labelling and marketing standards for spreadable fats	The Spreadable Fats (Marketing Standards) Regulations 1995, as amended