

What will the labels look like?



1. Date marking and batch number

The Joint Code requires most foods to carry a 'best before' date and a batch number. Where health and safety is a factor in storage/use, foods must carry a 'use by date'.

2. Description of the product

Under current food and fair trading laws, suppliers must present foods honestly. It is illegal to mislead or deceive consumers. A product called 'strawberry jam' must therefore contain strawberries.

3. Characterising ingredients

The Joint Code has a new requirement for listing characterising ingredients (in this case strawberries) as a percentage of the product.

4. Manufacturer or importer's address

In the rare event of a recall, access to the manufacturer or importer's address and the product batch number (1) protects consumers by making the identification and notification process more efficient.

5. Storage requirements

The Joint Code requires manufacturers to inform consumers how to safely store and/or use a product. This is not required under the current code.

6. Country of origin label

The requirements remain unchanged.

7. Food additives list

Requirements remain the same, additives must be identified by their internationally recognised food additive number.

8. Ingredients list

The Joint Code has similar requirements for ingredient listing as the current regulations. Ingredients must be listed by ingoing weight.

9. Nutrition information

The current code requires nutrition information panels on special purpose foods with added vitamins and minerals, or on those foods where a nutrition claim such as 'low fat' has been made. The Joint Code requires manufacturers to provide consumers with basic nutrition information about fat, protein, energy, carbohydrates and sodium on nearly all packaged food, and more extensive information must be provided when a claim is made.

NB Legibility requirements

The current code sets a minimum size for type on labels. The Joint Code requires labels to be legible, prominent, in English, and distinct from the background. Warning statements must be printed in type which is at least 3mm high.

Food Labels - Alternative names for ingredients

FAT	SUGAR	SALT
Animal fat	Sucrose	Rock salt
Oil	Brown sugar	Sea salt
Margarine	Corn syrup	Monosodium glutamate
Baking margarine	Dextrose	(MSG)
Butter Fat	Disaccharides	Sodium
Coconut Oil	Fructose	Na
Copha	Glucose/glucose syrup	
Kremelta	Honey	
Dripping	Invert sugar	
Hydrogenated fat	Lactose	
Lard	Malt/malt extract	
Palm oil	Golden syrup	
Vegetable fat/oil	Maltose	
Milk Solids	Molasses	
	Monosaccharides	
	Raw sugar	

Good Sources of Fibre

Barley/Barley Bran	Rolled Oats
Bran	Wheatgerm
Oat Bran	Wheatmeal
Rice Bran	Wholemeal
Rye Bran	Wholegrain
Kibbled Wheat	Wholewheat

Food Labels - Find your way around a label

What is the name of this product?

Product 1:

Product 2:

What is the main ingredient?

Product 1:

Product 2:

What is the 'Use by Date' / 'Best Before Date'?

Product 1:

Product 2:

What is the weight of the food product?

Product 1:

Product 2:

How should you store this?

Product 1:

Product 2:

How much fat, sugar and salt is in 100g of this food?

Product 1:

Product 2:

Is this food/product a healthy option? Please explain.

Product 1:

Product 2: