



Health & Consumer Protection Directorate General

E.U. LEGISLATION ON LABELLING

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E.U. LEGISLATION ON LABELLING

Directive 2000/13/EC – The labelling directive

Directive 90/496/EEC(Nutrition labelling)





Other labelling provisions(1)

Labelling provisions

of

- ◆ « Vertical Directives » :
- Mineral waters
- Chocolate
- Fruit juice
- Fruit jam
- Preserved milk
- ◆ Beef labelling
- ◆ Labelling provisions for certain agricultural products:
- Wine
- Fruit/vegetables
- Eggs
- Fishery products





Other labelling provisions(2)

Labelling provisions

of

- Legislation applicable to foodstuffs intended for particular nutritional use.
- « Quality schemes » :
- Organic products
- Protected Geographical Indication
- Certificates of specific character
- Hygiene legislation





DIRECTIVE 2000/13/EC of 20 March 2000 On the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs





Formal point of view

- D. 2000/13 is the result of a codification of the original Directive 79/112/EEC and its amendments;
- D. 2000/13 is a **E.P and Council Directive**, adopted through the **Codecision procedure.**





Formal point of view

Consequences:

- Amendments through the same procedure only,
- Implementing measures of a technical nature can be adopted by the Commission, only in the cases it is expressly entitled to do it.





LEGAL BASIS

Article 95 EC:

- The main objectives are the **single market** (see recitals 2, 3 and 4) and consumer information and protection (recital 6)
- Being a consumer protection and possibly health related matter, a high level of protection is required by art. 95 §3.





SCOPE OF APPLICATION

Article 1

- All foodstuffs for the ultimate consumer
 - Pre-packaged foodstuffs: information on the package
 - Non pre-packaged: Member States decide how the information has to be supplied
- Foodstuffs for supply to « mass





GENERAL PROVISIONS

Article 2:

The labelling must not present a risk of:

- misleading the purchaser
- attributing a medicinal function to a foodstuff.





Harmonized labelling requirements

Article 3

List of the compulsory information:

- 1) in all cases:
- 1. Name
- 2. Ingredient list
- 3. QUID (quantity of certain ingredient)
- 4. Net quantity
- 5. Durability
- 6. Name and adress of the manufacturer





Harmonized labelling requirements

Article 3

List of the compulsory information:

- 2) only in certain cases or for specific foodstuffs:
 - Condition of use
 - Storage condition
 - Origin or provenance
 - Alcoholic strength





Article 4

- Additional labelling requirements may be decided for specific foodstuffs by:
- Community provisions or
- National rules (notification procedure)





DETAILED RULES

Laid down for labelling:

- Name (Article 5)
- Ingredient list (Article 6)
- QUID (Article 7)
- Net quantity (Article 8)
- Durability (Article 9 and 10)





RECENT AMENDMENTS

- Directive 2003/89/EC on the indication of allergenic ingredients:
- Establishes a list of ingredients, known to be likely to trigger adverse reaction in sensitive individuals.
- Ingredients on that list shall be labelled without any possible derogation





LIST OF ALLERGENS

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2."





HOWEVER:

- Certain derivatives from allergens, because they are likely to have lost allergenic power, have been provisionally exempted from mandatory labelling, further to EFSA opinions.
- List of these derivatives adopted through Directive 2005/26/EC





LIST OF DERIVATIVES PROVISIONALLY EXEMPTED

- Wheat based glucose syrups including dextrose
- .- Wheat based maltodextrins
- .- Glucose syrups based on barley
- Cereals used in distillates for spirits
- .- Lysozym (produced from egg) used in wine.
- Albumin (produced from egg) used as fining agent in wine and cider
- .- Fish gelatine used as carrier for vitamins, carotenoids and flavours.
- Fish gelatine or Isinglass used as fining agent in beer, cider and wine.
- Fully refined soybean oil and fat2
- Natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources
- Vegetable oils derived phytosterols and phytosterol esters from soybean sources
- Plant stanol ester produced from vegetable oil sterols from soybean sources
- .- Whey used in distillates for spirits
- .- Lactitol.- Milk (casein) products used as fining agents in cider and wines
- Nuts used in distillates for spirits. Nuts (almonds, walnuts) used (as flavour) in spirits.
- Celery leaf and seed oil
- Celery seed oleoresin.- Mustard oil.- Mustard seed oil.- Mustard seed oleoresin.





OTHER GENERAL REQUIREMENTS (1)

Presentation of the labelling (Art. 13)
Information shall be easy to
understand and marked in a
conspicuous place in such a way as
to be easily visible, clearly legible
and indelible





OTHER GENERAL REQUIREMENTS (2)

Language (Art. 16)
Information shall appear in a language easily understood by the consumer





Thank you for your attention!

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