

 West Lothian Council	Environmental Health		SUBJECT: FOOD INFORMATION, FOOD LABELLING, FOOD COMPOSITION
	✓	Food Safety/Food Hygiene	NUMBER: FS100
ISSUED DATE: 29/06/15		Health & Safety	KEYWORDS: LABELLING, COMPOSITION
		Public Health	
STATUS: TRADE ADVICE		Pollution Control	
Data label: Public		Pest Control/Dog Warden	

Food Standards Information Sheet FS100

**THE FOOD INFORMATION (SCOTLAND) REGULATIONS 2014
FOOD ADDITIVES, FLAVOURINGS, ENZYMES AND EXTRACTION SOLVENTS (SCOTLAND)
REGULATIONS 2013
FOOD LABELLING AND COMPOSITION**

A number of changes have been made to the legislation controlling food labelling, information provided for consumers and the use of additives in food.

Food Information/Labelling

The EU Food Information for Consumers Regulation (Council Regulation EC 1169/2011) came into force in 2014 and are enforced in Scotland by the Food Information (Scotland) Regulations 2014 (FIR).

The Regulations cover the labelling of loose and pre-packed food and introduced important new provisions for allergy information which must be available for all food on sale. Guidance on the Regulations is available on the FSA website at <http://www.food.gov.uk/sites/default/files/fir-guidance2014.pdf> .

Allergy information must be available for all food sold or served at retail, catering and takeaway premises. Specific FSA guidance for businesses selling non-prepacked (loose) food and caterers is available at <http://www.food.gov.uk/sites/default/files/multimedia/pdfs/publication/loosefoodsleaflet.pdf> .

Food Additives

The Food Additives, Flavourings, Enzymes and Extraction Solvents (Scotland) Regulations 2013 control the use of additives (such as colours and preservatives) in food. Again, these implement EU regulations (Council Regulation (EC) No. 1333/2008) in Scotland. Guidance on the Regulations is available at <http://www.food.gov.uk/sites/default/files/multimedia/pdfs/guidance/food-additives-legislation-guidance-to-compliance.pdf>

The EC Regulations identify which additives may be used in particular types of food and the limits on the amount used. It is important that you confirm additives you use are permitted in the food you prepare and your use complies with the limits prescribed. A useful resource is available on the EU website which allows you to identify controls on additives you intend to use: https://webgate.ec.europa.eu/sanco_foods/main/?sector=FAD

In particular you should note that if you use E 104 Quinoline Yellow, E110 Sunset Yellow or E 124 Ponceau 4R the levels of these colours are now restricted and in some cases (for example Ponceau 4R in sauces and seasonings - including restaurant and takeaway meals) no longer permitted.

Only use food additives if you can confirm that the additive is permitted in the food, you know the limits placed on its use and you can control the amount used to comply with the limits.

As food business operator it is your responsibility to comply with food labelling and composition legislation. The guidance highlighted above should help you. If you have any queries please contact the officer who carried out the last food standards inspection at your premises or contact us at environmentalhealth@westlothian.gov.uk.