



Food Labelling

Quality in Food Chemistry (QFCS) PT-FC-846

Food Labelling

In the European Union, according to Food Information to Consumer (FIC) regulation, all pre-packaged foods must display nutritional information. These labels allow consumers to compare one food with another and understand how to read them for a range of reasons including; upholding ethical lifestyle decisions, making healthier food choices and identifying allergens.

LGC AXIO Proficiency Testing understands the importance of ensuring food labels are correct and clear so that consumers can make confident and informed food choices. This goes beyond adhering to regulatory standards and can help ensure consumer convenience and safety.

This is why we have expanded our QFCS scheme to offer the PT-FC-846 Food Labelling sample, the only one of its kind in the industry. This will allow our participants to assess their ability to accurately label food.*

*LGC is a UKAS (United Kingdom Accreditation Service) accredited proficiency testing provider (ISO/IEC 17043) No. 0001; a copy of our current scope of accreditation which lists the accredited schemes is available on our website: lgcstandards.com. PT-FC-846 is not currently within our scope of accreditation.

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Test	Parameter	Number of Rounds
Food Labelling benchmark exercise and declaration of nutritional values.	Assessment to (EU) 1169/2011 as amended (and as transposed to GB law)	2 per year

This is a virtual exercise based on the practical problems that manufacturers need to solve in order to label their products accurately and in line with EU food laws, specifically **FIC Regulation (EU) 1169/2011 as amended** (and as transposed to GB law). From a bill of materials and a recipe, participants are challenged to list the ingredients as they would appear on a genuine product label, including any additives or allergens and using QUID (Quantitative declaration of ingredients) principles regarding the percentages of named products. The next tasks are to construct the nutritional table by calculation, specify precautionary warnings that should be stated on the label, and specify what claims can be suitably made for the product.

Participants will receive a bill of materials and recipe and will be asked to:

1. List the ingredients as they would appear on a finished product label, including any allergens and additives

Ingredients
Sugar, Water, Digestive Biscuit (20%) (WHEAT Flour, Sugar, Butter (MILK) (15%), MILK, Raising Agent (E500ii), Salt), Glucose, Cheese (MILK) (10%), Butter (MILK), Corn Starch, EGG White, Lemon Juice (3%), Strawberry Compote (3%), Emulsifier (E440), Sequestrant (E330), Sweetener* (E951), Preservatives (E202, E331i)

3. Specify any precautionary labelling warnings that should be stated on the label

May contain nuts, wheat and rye.

2. Construct the nutritional table by calculation

Nutritional Composition per 100g	
Energy	1180 kJ / 280 kcal
Fat	10.3g
- of which saturates	6.4g
Carbohydrates	45.8g
- of which sugars	28.9g
Protein	4.0g
Salt	0.3g

4. From a list of claims, specify which ones can be used on the label

PROVEN TO LOWER CHOLESTEROL
NO ADDED SUGAR
MADE WITH REAL HONEY

Results will be published in no more than 10 working days, allowing your laboratory to see where they have succeeded or whether improvements are needed.

This PT will test your labelling for:

- Naming
- List of ingredients
- Allergen information
- Quantitative declaration of ingredients (QUID)
- Nutritional declaration
- Additional labelling requirements

Interested in food labelling PT?

Head to our website to find out more



If you have any questions, speak to our expert Savvas:
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