

# Food Labeling for Processing Food Establishments

All packaged food requires labeling, the requirements for those labels will differ from product to product and may be process specific. When a food establishment is bottling, canning, cartonning, wrapping, or bagging individual food items for further distribution, a label is required (this includes re-packaging bulk items). Labels play an important role in consumer health protection by identifying allergens, use by dates, and nutritional information.

## LABEL REQUIREMENTS

Packaged food labeling information must be written in English. There are six parts of a food label:

- Identity (name of product)
- The name and place of business of the manufacturer, packer, or distributor
- Net quantity of contents
- Major food allergens
- Ingredient list
- Nutrition facts, if required

## PRINCIPAL DISPLAY PANEL

The principal display panel (PDP) is the front of the package and is easily seen by the consumer at the time of purchase. Include the identity and the net quantity of contents on the PDP.

## IDENTITY

The identity is the common name of the food or if absent a common name, an adequately descriptive identity statement.

- Use a name that is not misleading
- Use large, bold type
- Print the name in the middle of the label

## NET QUANTITY OF CONTENTS

The net quantity of contents is the minimum amount of food contained within a package, not including the weight of the package and packing material.

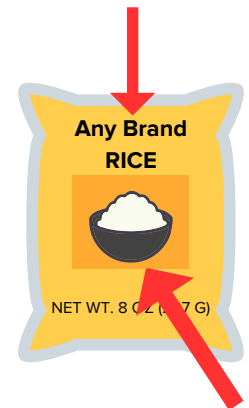
- Print the net quantity of contents as weight (for solids or semi-solids), volume (for liquids), or count (in limited situations). Examples: NET WT 12 OZ; 64 FL OZ; 6 COUNT.
- Place in the lower third of the PDP with no other information next to or below

## INGREDIENT LIST

List all ingredients by their common or usual name.

- If made from two or more ingredients: list all ingredients in descending order (most to least) by weight. If less than 2% by weight, an ingredient can be mentioned at the end of the list, stating "contains 2% or less of \_\_\_\_."
- Include all sub-ingredients. Example: Flour (bleached wheat flour, malt barley, flour, niacin, iron, potassium thiamine, riboflavin).
- Include chemical preservatives and food coloring in descending order (most to least) by weight.

### STATEMENT OF IDENTITY



### PDP



### NET QUANTITY STATEMENT

## BUSINESS NAME AND ADDRESS

Print the business name, city, state, and ZIP code of the manufacturer, packer, or distributor. If the business is not listed in the current telephone guide for the city, include the street address.

## MAJOR FOOD ALLERGENS

Allergen labeling is required for packaged food products that contain any of the major food allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Identify by name any major food allergens in the product as part of the ingredient list. This must include protein derived from a major food allergen. Use one of the following options:

- List the common or usual name of the food source, followed by the name of the allergen in parentheses.  
Example: "lecithin (soy)," "flour (wheat)," and "whey (milk)"

**OR**

- After the ingredient list, place the word "Contains:" followed by the food allergen.  
Example: "Contains wheat, milk, and soy."  
For tree nuts, declare the specific type of nut. Examples: almonds, coconut, pecans.  
For fish or crustacean shellfish, declare the species. Examples: walleye, shrimp, lobster.

## NUTRITION FACTS

A nutrition facts panel is sometimes required. Packaged foods that do not have a nutrient content claim or health claim may be exempt due to:

- Size of the business
  - \$500,000 in gross sales, or 50,000 in food sales on an annual basis
  - Employs less than 100 full-time equivalent employees and fewer than 100,000 units of that product are sold in the United States in a 12-month period, they may qualify for an exemption. Must apply for exemption annually.
- How food is sold, served or offered for sale; such as:
  - Bulk foods shipped for further processing or packaging before retail sale
  - Medical Food
  - Delicatessen-type food, bakery products and confections that are sold directly to consumers from the preparation location
- Insignificant amount of nutrients, such as in spices, tea or coffee.

The nutrition facts panel includes information about the serving size, calories and key nutrients of the food. If required, place the nutrition facts panel at the top of the information panel.

Nutrition Facts	
Serving Size 100 g	
Amount Per Serving	
Calories 250	Calories from fat 10
% Daily Value*	
Total Fat 4%	4%
Saturated Fat 1.5%	4%
Trans Fat	
Cholesterol 50mg	28%
Sodium 150mg	15%
Total Carbohydrate 10g	3%
Dietary Fiber 5g	
Sugars 3g	
Protein 16%	
Vitamin A 1%	Vitamin C 3%
Calcium 2%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

## ADDITIONAL REQUIREMENTS

This fact sheet provides only a brief summary of some labeling requirements for retail establishments. Labels will always be product and process specific. Contact our office for further guidance and visit the FDA website for more information. For more information please visit: [www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide](http://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide)

Owners, operators, or agents in charge of domestic or foreign facilities that manufacture/process, pack, or hold food for consumption in the U.S. are required to register the facility with the FDA.

To register with the FDA please visit: [www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/registration-food-facilities-and-other-submissions](http://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/registration-food-facilities-and-other-submissions)