

## Labelling Self Assessment Check List

**IMPORTANT:** This document is designed to help food businesses get a broad overview of their compliance with labelling requirements under the Australia and New Zealand Food Standards Code (the Code). It is not comprehensive and serves as an overview only. It is not designed to replace independent advice. You are encouraged to engage the services of a food lawyer, consultant, technologist or public food laboratory to ensure you meet your legal requirements. To access the Standards in the Code, please visit: <http://www.foodstandards.gov.au/foodstandards>



This document has been developed as part of a bi-national food safety initiative between Australia and New Zealand. At this stage, it is being used as part of a trial education and information tool for food importers.

<b>Food labelling checks:</b>	<b>Standard</b>	<b>Yes/No</b>	<b>Action</b>
Is the <b>label information clearly visible</b> to the purchaser and readable?	1.2.9		
Is the <b>required information in the English language?</b>	1.2.9		
Does the label contain information that is correct and which is presented in a way which will not <b>mislead or confuse</b> the consumer?			
Does your <b>business' name and street address in Australia or New Zealand</b> appear on the label? This must be a physical address and not a PO Box.	1.2.2		
Does the label have <b>the name of the food</b> which is prescribed by the Code, or a name/description that describes the true nature the food?	1.2.2		
Does the food package have an <b>identification of a 'lot'</b> of the food? [A lot is a quantity of food prepared under the same condition and during a particular period of time.]	1.2.2		
Are the <b>ingredients listed</b> in descending order of weight?	1.2.4		
Does the food have a suitable <b>date mark</b> as either a 'use-by' or a 'best before' date? This tells the consumer what the shelf life of the food is.	1.2.5		
Does the label contain <b>directions for use and storage</b> if these are needed for reasons of health and safety or to ensure shelf life is achieved?	1.2.6		
Does the label have the <b>country of origin</b> of the food and its ingredients in the correct form?	1.2.11		
Are the required <b>mandatory advisory or warning statements</b> present on the label to inform consumers of substances which may adversely affect the health of people with allergies and food sensitivities?	1.2.3		
Are the required <b>mandatory declarations of certain substances</b> present on the label to inform consumers of substances which may adversely affect the health of people with allergies and food sensitivities? [Substances include: Cereals containing gluten, crustacean, egg and egg products, fish, milk and milk products, peanuts and peanut products, soybeans and soybean products, added sulphites in concentrations of 10mg/kg or more, tree nuts and tree nut products other than coconut, and sesame seeds.]	1.2.3		

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Does the <b>Nutrition Information Panel</b> (NIP), show the quantity of the basic nutrients contained in the food, per serving and also per 100g/or 100ml of that food? [NOTE: an American 'Nutrition Facts' panel is not compliant with the Code.]	1.2.8		
<b>Other labelling checks:</b>			
If the food arrives in a large package with separate inner packages that are going to be sold separately; does <b>each individual packet have the required labelling information</b> ?	1.2.1		
If you are repacking <b>bulk food into smaller packets</b> (such as a 2kg packet of lollies repacked into 100g packets) does <b>each individual packet have the required labelling information</b> ?	1.2.1		
If you supply a retailer with bulk food and the retailer is repacking the food into smaller packages; have you supplied the label information to the retailer?	1.2.1		
<b>Food composition checks:</b>			
Have you checked that all the ingredients of your food, including food additives, vitamins and minerals are permitted by the Code? [NOTE: Some substances, such as herbs, barks, berries, roots, leaves and fungi, which are considered as foods in some countries, may be prohibited by the Code]	1.3.1 1.3.2 1.4.4		
Have you checked to make sure the food does not contain plants and fungi prohibited or restricted in food by the Code?	1.4.4		
Does your food contain substances that are not specifically permitted by the Code or are new to the Australian food supply? [Substances that are not traditionally consumed as foods in Australia, but are not on the prohibited list may still be prohibited by the Code if they have not been assessed for their safety in Australia and New Zealand]	1.5.1		
Does your food contain restricted claims about vitamins and minerals? [The types of claim that can be made about nutrients, including added vitamins and minerals are restricted by the Code.]	1.3.2		
Have you checked to see if your food has been genetically modified, or contains genetically modified ingredients, and if so, has it been cleared by FSANZ? [The sale of foods produced by Gene Technology (GM) is prohibited by the Code; unless they have assessed and cleared by Food Standards Australia New Zealand (FSANZ) and is labelled as being or containing GM food.]	1.5.2		
Has your food been irradiated , or does it contain irradiated ingredients and if so, has it been cleared by FSANZ? [The sale of foods processed by treatment with ionizing radiation (irradiated food) is prohibited by the Code; unless they have assessed and cleared by Food Standards Australia New Zealand (FSANZ) and is labelled as being or containing irradiated food.	1.5.3		