

Berlin veterinary and food inspection

Information sheet

Labeling of allergens in non-prepacked goods in accordance with Regulation (EU)1169/2011 Food Information Regulation (LMIV)

Since December 13, 2014, the EU Food Information Regulation has stipulated that consumers must be informed about the use of the 14 most important substances or their products that can trigger allergies and/or intolerances in **packaged** and **unpackaged** goods.

1. What must be labeled?

Allergen name	Example of occurrence	Examples of products
Cereals containing gluten (by name)	Wheat, rye, barley, oats, spelt, kamut or hybrid strains/products	Bread, beer, pasta, oatmeal, starch
Lupins	Lupin flour, lupin concentrate, lupin protein	Vegetarian food, bread and baked goods, sausage products, drinks, spices, tofu
ilk (from livestock) and products thereof, including lactose	Milk and dairy products	Cream, yogurt, quark, cheese, ice cream, baked goods, soups, sausage products
Eggs (of all farm bird species)		Scrambled eggs, boiled eggs, mayonnaise, pasta, desserts, breadcrumbs
Soy	Soybeans, soy sprouts	Soy milk, soy sauce, tofu, vegetarian foods
Sesame	Sesame seeds, sesame flour	Sesame oil, tahini, pastries, sweets, falafel, kebab bread

Allergen name	Example of occurrence	Examples of products
Peanut	Peanuts	Peanut butter, peanut flips, cookies, sweets
Nuts (by name)	Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia/Queensland nuts/products	Nut bars, cookies, cereal, spreads, sweets
Celery	Celeriac, celery root	Vegetables, spice mixes, ready-made soups and sauces, savory cookies
Mustard	Mustard seeds	Mustard, dressing, sauces, spreads, spice mixes, curry
Sulphur dioxide and sulphites (From 10 mg/kg or 10 mg/l in food)		Wine, dried fruit, vinegar, ready-made products
Fish	all fish species	Caviar, canned food, dried fish, fish extracts, seasoning pastes, finished products
Crustaceans	Crabs, lobster, shrimps	Pastes, preserves, ready-made products, prawns
Molluscs	Snails, mussels, oysters, octopus, squid	Soups, pastes, ready-made products

2. How must it be labeled?

In the case of **unpackaged foods**, the information can be provided in writing, electronically or verbally.

2. a) Example menu card (written version)

Starters	Salad with chicken strips and yogurt dressing (b; f; g)
----------	--

	Rocket salad with mustard dressing and walnuts (g)
Soups	Celery crème soup with croutons (b; a) Vegetable soup with pike dumplings (i)
Main courses	Bratwurst with potato salad and mustard (2; 3; c) Pasta with seafood in white wine sauce (a, j, k, d)
Dessert	Egg custard with fruit sauce (1; b) Bavarian cream (b; c) Hazelnut ice cream (b; c; h;)

(Note: if the allergen is mentioned directly in the sales description, the corresponding footnote can be omitted)

Note:

Additives: **1)** colorant, **2)** preservative, **3)** phosphate ...

Allergens: **contains a)** gluten, **a1)** wheat, **a2)** rye, [...], **b)** milk, **c)** eggs,

d) sulphur dioxide and sulphites,

e) soy, **f)** sesame, **g)** mustard, **h)** peanuts, **i)** celery,

j) fish, **k)** crustaceans ...

It is also possible to provide a separate menu for allergy sufferers, which contains all dishes with full allergen labeling. The reference to this extra menu must be included in every "regular" menu card.

Allergen labeling must be included on delivery service flyers/menus (also on household shipments)!

In **shops/fresh food counters**, allergens can also be labeled on a sign on the respective food or on a board or monitor.

E.g.: "Raisin roll (contains wheat, milk, egg)"

2. b) Example sign/notice (verbal variant)

In the event that the information is provided in verbal form,

1. there must be a clearly visible **notice** in the guest area stating that it is possible to inspect written records at any time,

Example: You can find out about ingredients in our products that cause allergies or intolerances at any time.

We will be happy to provide you with verbal information.

Written documentation is also available on request.

2. this **written documentation** is available on request for every meal offered.

Staff must be sufficiently trained to be able to provide expert information in the event of customer queries.

3. Assistance with the implementation of allergen labeling

1. Check all raw materials, ingredients, recipes and products that you handle. Get an overview of where allergens are present.
2. Check the workflows and manufacturing processes in your company. Define manufacturing processes and consider possible **cross-contamination** of products with/without allergens.
3. The information on allergens in the ingredients you use must be made available to you by your supplier.

4. Train your staff. Every employee must know how to respond to questions about potential allergens.
5. The allergen warning ("May contain traces of [...]") can be used on a voluntary basis if food is made from ingredients labeled in this way. However, this is done in accordance with the Product Liability Act and does not exempt from the allergen labeling discussed in this leaflet!

Legal basis:

- Regulation (EU) No. 1169/2011 of October 25, 2011 on the provision of Food Information Regulation (LMIV)
- Ordinance on the Implementation of Union Regulations on the Provision of Food Information to Consumers (Food Information Implementation Ordinance - LMIDV) of July 5, 2017 (BGBl. I S. 2272)"

Note:

This information sheet is intended solely as an information aid and does not claim to be exhaustive. It does not release you from the obligation to inform yourself about the current status of legal regulations and to apply them. No liability can be accepted for errors or omissions.