

## Requirements to the equipment of a snack stand at club and street festivals

This information sheet is intended to provide guidance on the requirements for the equipment of a snack stand at club and street festivals. The food business operator remains obliged to carry out a comprehensive inspection and assessment based on the current legislation and to observe the relevant guidelines, which may result in further requirements in individual cases. He bears the main responsibility for the production and marketing of safe food and is responsible for ensuring compliance with the required hygienic conditions.

This information sheet describes circumstances which, as a rule, allow food to be manufactured and placed on the market under suitable hygienic conditions. Deviations from the requirements are possible in individual cases if the safety of the food is not jeopardized as a result.

Premises where food is handled must be designed to allow hygienic operations and to prevent contamination and adverse effects (e.g., separating clean and unclean areas, ensuring pest control).

### 1 Food stalls

- 1.1 Snack or sales stands must be located in such a way as to avoid adverse effects on food, in particular through dust, odors, contamination and insects. The stand location must be paved.
- 1.2 The vending facility must be enclosed by walls and ceilings except for the open part of the vending side. Walls must be easy to clean and, if necessary, disinfect. Ceilings and ceiling structures (interior sides of roofs) must be such that accumulations of dirt, condensation, mold growth and the detachment of material particles are avoided.
- 1.3 Surfaces (doors, windows, equipment, work surfaces, etc.) in areas where food is handled, and especially surfaces that come into contact with food, must be easy to clean and disinfect. They must be made of smooth, abrasion-resistant, non-corrosive and non-toxic material. Windows and vents to the outdoors must be equipped with insect screens that can be easily removed for cleaning purposes.
- 1.4 Suitable facilities for cleaning and disinfecting tools and equipment must be available. These must have hot and cold water supplies of drinking water quality. Drinking water hose lines must comply with the legal requirements.

- 1.5 A separate hand wash basin with hot and/or cold water supply must be available. In addition, means for hygienic hand washing and hand drying must be available. The devices for washing food (e.g. additional sink) must be separate from the hand-washing sink.
- 1.6 Adequate refrigeration equipment equipped with thermometers must be provided for foods to be stored in cool or frozen conditions. For hot foods, hot holding devices that ensure a minimum temperature of 65°C are required.
- 1.7 Crockery and utensils used for the production and treatment of food should be tested for suitability/food safety.
- 1.8 Cleaning and disinfecting agents as well as cleaning equipment must be stored separately.
- 1.9 A competent person (master butcher, chef, innkeeper, food merchant) should be actively or passively involved in an advisory capacity. When distributing perishable food, the responsible person must be in possession of a valid instruction in accordance with § 43 of the Infection Protection Act. Exceptions are to be inquired at the responsible public health department.
- 1.10 There must be adequate devices and/or facilities for the hygienic storage and disposal of waste (waste container with lid).
- 1.11 Beverage dispensing systems must be approved by an expert (brewery, beverage supplier) before being put into operation.
- 1.12 Sufficient shielding is required from the customer so that unpackaged foodstuffs cannot be touched or adversely affected (e.g. spit and cough protection).

## 2 Staff toilets

- 2.1 Hygienic sanitary facilities must be available throughout the sales period.
- 2.2 Toilets or their anterooms must be equipped with a hand-washing basin with a flowing supply of hot and/or cold water of drinking quality; in addition, means must be provided for hygienic hand washing and hand drying
- 2.3 Persons handling or delivering unpackaged food must wear clean clothing, protective clothing if necessary.

## 3 Self-checks

The following aspects of the self-monitoring must be documented in accordance with Regulation (EC) No. 852/2004. The documentation must be kept for an appropriate period of time. Depending on the product manufactured, the following is recommended

Retention period of at least months.12

- 3.1 As part of the incoming goods inspection, the condition (e.g. freshness, quality, cleanliness, marking of best before / use by date) and the temperature of the delivered goods must be checked. Measures taken in the event of deviations from the norm must be documented. In the case of in-house procurement, a temperature check must be carried out during unloading.
- 3.2 The following temperature controls are required:
- At least x1 daily continuous temperature control should be performed on all freezing and refrigeration equipment.
  - When heating poultry, minced meat, fish and other perishable foods as part of the operation of a "hot kitchen", core temperature checks must be carried out. If necessary, it is also possible to check the heat penetration visually (cutting).
  - When serving food, the holding temperatures (> 65° C) must be checked daily and the checks must be documented. If the temperatures fall below these limits, reheating must be carried out if necessary.
  - Traceability of food, ingredients and packaging materials must be ensured at all stages of production, processing and distribution.

#### 4 Other

The following must be observed when serving food:

- It is strongly recommended to avoid perishable foods that have been produced in private households (e.g. raw minced meat, homemade mayonnaise, remoulade, cream or cream, also cream pies or similar). The same applies to foods that have been produced using these perishable products.
- Raw meat and poultry, as well as fresh fish, must be sufficiently heated through before serving.
- The mandatory labeling of certain additives in foods and beverages (e.g. flavor enhancers, antioxidants, preservatives, colorants) must be observed.

The above information is based on Regulation (EC) No. 852/2004 on the hygiene of foodstuffs in the currently valid version. All relevant Community and national legal bases for food hygiene can be found under

[http://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/\\_Texte/Rechtsgrundlagen.html](http://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/_Texte/Rechtsgrundlagen.html)

Assistance with regard to ensuring good manufacturing practice is provided by the "Guideline for Good Food Hygiene Practice - Self-Inspections in Mobile Establishments" by the Berufsgenossenschaft Nahrungsmittel und Gaststätten, the Berufsverband der Lebensmittelkontrolleure e.V., the Bundesverband Deutscher Schausteller und Marktkaufleute e.V., the Bundesverband Schnellgastronomie und Imbissbetriebe e.V., the Deutscher Schaustellerbund e.V.. ([www.bgn.de](http://www.bgn.de)). Information on contact persons, further guidelines and DIN standards valid as guidelines can be obtained from the German Federation of Food Law and Food Science ([www.bl.de/themen/hygiene/](http://www.bl.de/themen/hygiene/)).

The "DHB-Netzwerk Haushalt / Berufsverband der Haushaltsführenden" has published a brochure

"Celebrating festivals safely" in DIN A4 format on the subject of club festivals. It contains information and checklists on topics such as microorganisms and viruses, pests, personal hygiene, food and stand hygiene, the ideal stand, cleaning and disinfection, self-service counters, price labeling and labeling of additives, and legal principles. The brochure is available for a fee. The

"DHB - Netzwerk Haushalt, Landesverband Hessen" has also prepared documents for the training of associations. The DHB specialists also conduct training sessions on site (association rings / all associations in a municipality / individual associations) for a fee. For more details, visit <http://www.dhb-netzwerkhaushalt-hessen.de/269.html>.

The new guideline "Celebrating festivals safely - Guidelines for good hygiene for event organizers" from the German Federal Center for Nutrition (BZfE) is authoritative and can be obtained from the following link:

<https://ble-medienservice.en//celebrations-safe-celebrations-guideline-to-good-hygiene-for-organizer3438?c=228>

Further information and links can be found on the city portal [www.kassel.de](http://www.kassel.de) at "Club and street parties - food handling".

**City of Kassel**  
**Food control and animal health**  
Stegerwaldstraße 26a  
Kassel 34123  
Phone 05617873336  
Fax 0561787: 3335  
[veterinaer@kassel.de](mailto:veterinaer@kassel.de)

Office hours by appointment

## requirements for a mobile sales facility (e.g. snack trolley)

This information sheet is intended to provide guidance on the requirements for a mobile point of sale. The food business operator remains obliged to carry out a comprehensive audit and assessment based on the current legislation and to follow the relevant guidance, which may result in further requirements in individual cases. The food business operator has the primary responsibility for the production and placing on the market of safe food and is responsible for ensuring compliance with the necessary hygiene conditions.

This information sheet describes circumstances which, as a rule, allow food to be produced and placed on the market under suitable hygienic conditions. Deviations from the requirements are possible in individual cases if the safety of the food is not endangered.

Premises where foodstuffs are handled must be designed in such a way as to enable operations to be carried out hygienically and to avoid contamination and adverse effects (separation of clean and unclean areas, guarantee of pest control).

With regard to the requirements for a snack stand at club and street festivals, please refer to the relevant information sheet.

### 1 General equipment

- 1.1 The sales facility must be enclosed with smooth, light-colored, washable walls and ceilings except for the sales side area.
- 1.2 Floor coverings must be in perfect condition, easy to clean and, if necessary, to disinfect.
- 1.3 Walls must also be easy to clean and, if necessary, disinfect.
- 1.4 Ceilings and ceiling structures / interior roof surfaces must be such that dirt accumulation, condensation, mould growth and the detachment of material particles are avoided.
- 1.5 Adequate refrigeration facilities equipped with thermometers must be provided for foodstuffs to be stored chilled or frozen.
- 1.6 Surfaces (doors, windows, equipment, work surfaces, etc.) in areas where food is handled, and in particular surfaces that come into contact with food, must be easy to clean and disinfect. They must be made of smooth, abrasion-resistant, non-corrosive and non-toxic material. Windows and ventilation openings to the outside must be fitted with insect screens which can be easily removed for cleaning purposes.

- 1.7 Suitable facilities for cleaning and disinfecting tools and equipment should be available. These should have hot and cold water supplies of drinking quality. Drinking water hose lines must comply with the legal requirements.
- 1.8 Separate washbasins with hot and cold water supplies should be available for washing hands and food. In addition, means for hygienic hand washing and hand drying must be available.
- 1.9 Adequate natural and/or artificial lighting shall be provided.
- 1.10 Cleaning and disinfecting agents as well as cleaning equipment must be stored separately.
- 1.11 Suitable facilities must be available for the collection, storage and disposal of food waste (waste container with lid).
- 1.12 Outside the snack bar, food may only be stored in rooms that meet the legal requirements.
- 1.13 Protection of the foodstuffs from adverse effects (e.g. spitting and coughing protection) must be ensured for the customer.

## 2 Staff

- 2.1 Hygienic sanitary facilities must be available during the entire sales period.
- 2.2 Toilets or their anterooms shall be equipped with a hand-washing basin with a running hot and cold water supply of potable quality; in addition, means for hygienic hand washing and hand drying shall be provided.
- 2.3 There must be a facility for the separate storage of working and street clothes for staff.

## 3 Self-checks

The following aspects of the own checks must be documented in accordance with Regulation (EC) No 852/2004. The documentation must be kept for an appropriate period of time. Depending on the product manufactured, a storage period of at least 12 months is recommended.

- 3.1 As part of the incoming goods inspection, the condition (e.g. freshness, quality, cleanliness, labelling of best before / use by date) and the temperature of the delivered goods must be checked. Measures taken in the event of deviations from the norm must be documented. In the case of own procurements, a temperature check must be carried out during unloading.
- 3.2 The following instruction shall be provided as part of staff training:
  - Instruction according to § 43 Infection Protection Act every 2 years
  - Hygiene training
    - ▲ according to VO (EG) 852/2004 (1x per year)
    - ▲ if necessary, on the handling of perishable foodstuffs in accordance with §

4 the food hygiene regulation.

3.3 The following temperature controls are required:

- A continuous temperature check should be carried out at least once a day on all freezing and refrigeration equipment.
- When heating poultry, minced meat, fish and other perishable foodstuffs as part of the operation of a "hot kitchen", core temperature checks must be carried out. If necessary, it is also possible to visually check that the food has been heated through (cutting). The traceability of foodstuffs, ingredients and packaging material must be ensured at all stages of production, processing and distribution.

#### 4 Other

Be aware of the mandatory labeling of certain additives in foods and beverages (e.g.: Flavour enhancers, antioxidants, preservatives, colourings).

The above information is based on Regulation (EC) No. 852/2004 on the hygiene of foodstuffs in the currently valid version. All relevant Community and national legal bases for food hygiene can be found at

[https://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/\\_Texte/Rechtsgrundlagen.html](https://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/_Texte/Rechtsgrundlagen.html).

Assistance with regard to ensuring good manufacturing practice is provided by the "Guideline for good food hygiene practice - self-monitoring in mobile premises" by the Berufsgenossenschaft Nahrungsmittel und Gaststätten, the Berufsverband der Lebensmittelkontrolleure e.V., the Bundesverband Deutscher Schausteller und Marktkaufleute e.V., the Bundesverband Schnellgastronomie und Imbissbetriebe e.V., the Deutscher Schaustellerbund e.V.. ([www.bgn.de](http://www.bgn.de)). Information on contact persons, further guidelines and DIN standards valid as guidelines can be obtained from the Federation of Food Law and Food Science ([www.bll.de/themen/hygiene](http://www.bll.de/themen/hygiene)).

city of Kassel

Food control and animal health

Stegerwaldstrasse

26a 34123 Kassel

Phone 0561 787 3336

Fax: 0561 787 3335

[veterinaer@kassel.de](mailto:veterinaer@kassel.de)

Office hours by arrangement

## Labeling of substances or products that trigger allergies and intolerances

Allergens in food must be avoided by food allergy sufferers. Those affected can react to even the smallest traces of allergens with health complaints. Therefore, manufacturers and distributors of food must label allergens.

This information sheet is intended to provide guidance on the requirements for labeling substances or products that trigger allergies or intolerances when supplied in bulk. The further regulations on labeling, which are not presented in this information sheet, must also be observed. The food business operator remains obliged to carry out a comprehensive examination and assessment on the basis of the current legal provisions and to observe the relevant guidelines, which may result in further requirements in individual cases. He bears the main responsibility for the production and placing on the market of safe food and is responsible for ensuring compliance with the required specifications.

### 1) Method of labeling unpackaged food products

For the purposes of this regulation, unpackaged foods are foods that are

- offered for sale to final consumers or mass caterers<sup>(\*)</sup> without pre-packaging,
- packaged at the point of sale at the request of the end user, or
- are pre-packaged with a view to their immediate sale and are not offered for self-service.

Unpackaged foodstuffs may only be supplied to the end consumer or mass caterer if the substances or products referred to in 2) are indicated in a clearly visible and legible manner. The substances or products that trigger allergies and intolerances must be indicated in such a way that the end consumer or mass caterer can take note of them before the purchase is made and before the food is dispensed.

The information has to be given alternatively

1. on a label on or near the food, or
2. by providers of mass catering on menus and beverage menus or in price lists, whereby the labeling can also take place here in easily understandable footnotes or endnotes if these are referred to in the designation of the food in a highlighted manner or
3. by means of a notice in the place of sale or
4. by other written information or electronic information provided by the food business operator that is relevant to the final consumer and supplier for



mass catering is directly and easily accessible at the latest when the food is served and this is indicated on the food or in a notice.

In deviation from this, it can also be made by verbal information by an instructed employee at the latest when the food is handed over, if

- the indication is communicated to the final consumer on request without delay before the purchase is made and before the food is dispensed,
- A written record of the ingredients or processing aids used in the manufacture of the food in question is available; and
- the written record is readily available to the competent authority and, upon request, to the end user.

## 2) Substances or products that trigger allergies or intolerances

- A) **Cereals containing gluten**, namely wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof, and products derived therefrom. This excludes wheat-based glucose syrups including dextrose, wheat-based maltodextrins, barley-based glucose syrups and cereals for the production of alcoholic distillates including ethyl alcohol of agricultural origin;
- B) **Crustaceans** and products derived therefrom;
- C) **Eggs** and products derived therefrom;
- D) **Fish** and products derived therefrom, except fish gelatin used as a carrier for vitamin or carotenoid preparations and fish gelatin or isinglass used as a clarifying agent in beer and wine;
- E) **Peanuts** and products derived therefrom;
- F) **Soybeans** and products derived therefrom. Excludes fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, phytosterols and phytosterol esters derived from vegetable oils from soybean sources, phytostanol esters derived from vegetable oil sterols from soybean sources;
- G) **Milk** and products thereof (including lactose), except whey for the manufacture of alcoholic distillates including ethyl alcohol of agricultural origin and lactitol;
- H) **Nuts**, namely almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts, and products derived therefrom, except nuts for the manufacture of alcoholic distillates including ethyl alcohol of agricultural origin;
- I) **Celery** and products derived therefrom;
- J) **Mustard** and products derived therefrom;
- K) **Sesame seeds** and products derived therefrom;

- L) **Sulfur dioxide** and sulphites at concentrations greater than 10 mg/kg or 10 mg/l as total SO<sub>2</sub> present to be calculated for products ready for consumption or returned to their original state in accordance with the manufacturer's instructions;
- M) **Lupins** and products derived therefrom;
- N) **Molluscs** and products derived therefrom.

The above information is based on the

- Regulation (EU) No. 1169/2011
- and the Provisional Food Information Supplementary Regulation (repealed as of 12.07.2017), replaced by the Regulation on the implementation of Union provisions concerning food information to consumers (LMIDV).

More about allergen labeling:

[https://www.bmel.de/DE/Ernaehrung/Kennzeichnung/VerpflichtendeKennzeichnung/Allgemeine\\_labeling\\_regulations/texts/allergen\\_labeling.html](https://www.bmel.de/DE/Ernaehrung/Kennzeichnung/VerpflichtendeKennzeichnung/Allgemeine_labeling_regulations/texts/allergen_labeling.html)

- \* Fixed or mobile stands, restaurants, canteens, schools, hospitals or catering companies where food is prepared for direct consumption by the end user as part of a commercial activity.

**City of Kassel**

**Food control and animal health**

Stegerwaldstraße 26a

Kassel34123

Phone 05617873336

Fax0561787: 3335

[veterinaer@kassel.de](mailto:veterinaer@kassel.de)

Office hours by appointment

## Labeling of additives and genetically modified foods when sold loose

This information sheet is intended to provide guidance on the requirements for the labeling of additives and genetically modified foods when sold in bulk. The food business operator remains obliged to carry out a comprehensive examination and assessment on the basis of the current legal provisions and to observe the relevant guidelines, which may result in further requirements in individual cases. He bears the main responsibility for the production and placing on the market of safe food and is responsible for ensuring compliance with the required specifications.

In addition, the "Guidelines for Good Manufacturing Practice" to be drawn up by the trade associations also provide information on how to ensure good manufacturing practice. Information on guidelines for good hygiene practice that have already been drawn up can be obtained from the German Federation for Food Law and Food Science (BLL) at [www.bll.de/themen/hygiene/](http://www.bll.de/themen/hygiene/).

To check whether labeling is required, e.g. on the food and beverage menu, it is advisable to check the lists of ingredients of packaged foods to see whether the additives listed below (p. 2) are listed there. In the case of packaged foods supplied to a mass catering or restaurant establishment, a list of ingredients must be provided on the packaging or in the commercial documents. In the case of products without a list of ingredients, e.g. openly sourced foods, it is advisable to obtain information from the supplier about the respective additives that require labeling. Information as to whether an ingredient has been produced from genetically modified raw materials must be obtained either from the list of ingredients (after naming the respective ingredient), or - if not available - from the delivery documents or a label on the packaging (wording usually "produced from GMOs").

### 1 Method and manner of marking:

The labeling of additives in the case of bulk supply of foodstuffs shall be clearly visible and in easily legible writing on a sign on or next to the goods. When labeling the respective additives and genetically modified ingredients, the wording specified in column (2table "Labeling" listed below) must be used.

In restaurants / snack bars, the identification on food and beverage menus can take the form of footnotes if this is indicated in the sales description (see sample menu p. 3).

In sales departments, butcher's shops, bakeries and canteens/communal catering facilities, the identification may take the form of a collective notice or other written record (folder), if this is

is directly accessible. However, the class name and additive / E number must be indicated here (see table page column 2,1). The recording must be clearly indicated.

*Important note:* Not all additives are approved for all foods. This leaflet does not contain information on which additives are permitted in the manufacture of which foods. Detailed authorization regulations are mentioned in the annexes of the Zusatzstoffzulassungsverordnung (ZZuIV).

## 2 Identification of additives

Class name, additive (E number)	Identification	Examples of foods that may contain these additives
<u>Dyes</u> , e.g. beta-carotene (E 160a) and riboflavin (E 101)	"with dye"	Fanta, Ginger Ale
<u>Preservatives</u> , e.g. sorbic acid (E 200-203) and benzoic acid (E 210-213) With exclusive Use of E - 249E 250 E -251 E or252 a mixture of these substances	"with preservative" or "preserved"  alternatively also "with nitrite curing salt" "with nitrate", "with nitrite curing salt and nitrate".	Baked goods, cheese, sausage, delicatessen salads
<u>Antioxidant</u> , e.g. ascorbic acid (E 300-302) and tocopherols (E 306-309)	"with antioxidant"	Lemonade, jam, fats and oils
<u>Flavor enhancer</u> , z. e.g. glutamate (E 620-625) and calcium chloride (E 509)	"with flavor enhancer"	Spice mixtures, dry soups, meat products
<u>Stabilizer, phosphates</u> , (E 338-E 341), (E 450-452)	"with phosphate"	Bratwurst, boiled sausage
<u>Iron salts</u> (no class name) E E 579,585	"blackened"	Black olives
<u>Surface treatment substances</u> e.g. beeswax E -901 E E 904,912,914	"waxed"	Citrus fruits, apples, pears

<u>Sweeteners</u> Aspartame (E 951) or aspartame-acesulfame salt (E 962)	"contains phenylalanine source"	Energy-reduced foods (e.g. beverages)
<u>Sugar substitutes</u> Sorbitol (E 420), xylitol (E 967), sweeteners such as cyclamate (E 952) and saccharin (E 954)	"with sweetener(s)"	Energy-reduced foodstuffs / beverages, delicatessen salads

### 3 Further regulations

<b>Ingre dient</b>	<b>Identification</b>	<b>Examples</b>
<u>Caffeine</u> (no class name, no E- number)	"caffeinated"	Cola, energy drink
<u>Quinine, quinine salts</u> (no class name, no E- number)	"chinese"	Tonic, bitter lemon
<u>Ingredients from genetically modified components</u>	"genetically modified" or "from genetically modified (...) manufactured"	e.g. salad or frying oil from genetically modified soybean or corn

## 4 Sample menu for the labeling of additives

Designation	Price	Comments
<p><u>Notice:</u> The name of the dish indicates the main content and additives. The additives mentioned in this menu do not have to be contained in the products you use. In addition, for beverages, the amount Specify.</p>		<p><u>Notice:</u> The remarks will not be included in the menu, but only for your information</p>
<b>Starters</b>		
Italian salad with ham <sup>1,2,4</sup> , cheese <sup>4</sup> , eggs, tuna	5,00 €	If no hind ham, then specify fore ham, mold fore ham.
Greek salad with herb dressing, feta cheese and black olives <sub>3</sub> ,	6,50 €	Feta is white cheese made from sheep's and/or goat's milk and a protected Designation of origin (Greece)
Cream of broccoli <sub>2</sub> soup with strips of smoked salmon <sub>1</sub>	1,90 €	It must be real salmon, otherwise the designation salmon substitute must be indicated.
<b>Hot dishes</b>		
Pizza "Werra" with Moulded <sup>1,2,3,4,5</sup> ham, pepperoni <sup>1,4</sup> sausage, cheese <sup>4</sup> ,	6,50 €	Pizza cheese or food preparation from skim milk and vegetable fat is not cheese
"Schnitzel Viennese style" of pork with French fries and salad <sub>2,3</sub>	8,50 €	If the animal species is not specified, the meat must be veal
"Cordon Bleu" <sup>1,2,3,4,5</sup> with hash browns <sub>2</sub> and salad <sub>2,3</sub>	11,50 €	Veal, otherwise specify animal species
China pan <sup>3</sup> "Peking" chicken strips, various. vegetables, soy <sub>2,4</sub> sauce rice	7,50 €	
Grilled veal (finely chopped) from the Skewer <sup>1,2,5</sup> with tzatziki, French fries and salad <sub>1</sub>	6,00 €	Is not a doner kebab (see information sheet doner kebab)

<b>Dessert</b>			
Mouse au Chocolate (suitable for diabetics) <sub>6,10</sub>	3,50 €	The use of household sugar would be harmful to health	
<b>Non alcoholic beverages</b>			
Cola <sub>4,7</sub>	0,3 l	1,90 €	
Cola light <sub>4,7,10</sub>	0,3 l	1,90 €	
Apple juice	0,2 l	1,60 €	Fruit juices may only be designated as those whose fruit content in the juice corresponds 100to %. Fruit juice drinks and Nectars are diluted preparations.
Mineral water	0,3 l	1,50 €	Beverages with the designation mineral water may only be offered in bottles.

**Footnote:**

1= with preservative, 2= with flavor enhancer, 3= with antioxidant, 4= with Colorant, 5= with phosphate, 6= with sweetener, 7= contains caffeine, 8= contains quinine, 9= blackened, 10= contains phenylalanine source

**City of Kassel**

**Food control and animal health**

Stegerwaldstraße 26a

Kassel34123

Phone 05617873336

Fax0561787: 3335

[veterinaer@kassel.de](mailto:veterinaer@kassel.de) Office

hours by appointment

## Labelling of foodstuffs in prepackages

This information sheet is intended to provide guidance on the requirements for the labeling of prepackaged foods. The food business operator remains obliged to carry out a comprehensive examination and assessment on the basis of the current legal provisions and to observe the relevant guidelines, which may result in further requirements in individual cases. Since not all regulations can be addressed and comprehensive advice cannot be provided by the state institutions, private experts may have to be called upon.

### 1 The following information must be provided:

1. Sales description, name of the product
2. Name and address of the manufacturer, packer or seller
3. Quantity specification, filling quantity or nominal filling quantity
4. Best-before date or use-by date and storage conditions, if these affect the shelf life.
5. List of ingredients, ingredients, additives, allergens and quantity labeling of ingredients (QUID).
6. Lot marking (batch marking)
7. Freezing date, if applicable
8. If applicable, nutrition and health claims
9. Alcohol content, if applicable (for beverages containing more than percent alcohol by volume<sup>1,2</sup> (% vol)).
10. Instructions for use, if applicable (provided they are necessary for proper use).

The information must be easy to understand and located in a clearly visible place, i.e. clearly legible on the packaging or on a label associated with it in a visual context (field of view regulation). Exceptions are the manufacturer's information and the list of ingredients, which may also be located elsewhere on the product.

Excluded from the Food Labeling Ordinance are cocoa and chocolate products and goods subject to the Wine Law.

### 2 Sales description (material designation)

Since many packaged foods have fantasy names, it is not possible to draw any conclusions about the composition of the products from the names. Therefore, product names and sales descriptions must be indicated on the products.



### 3 Name and address of the manufacturer, distributor, packer or seller.

The indication of the producing or packaging company should make it possible to reach a responsible person by mail in case of complaints or problems with a product.

### 4 Quantity specification (nominal quantity)

The quantity must be indicated in grams (g) or kilograms (kg) for solid goods and in milliliters (ml = thousandths of a liter) or liters for liquids. The font size for the indication of the filling quantity of prepackages is in accordance with § of the Prepackaging 20Ordinance.

- For goods offered in infusion liquids (canned fruit, pickles, etc.), the drained weight of the goods (without liquid) must also be indicated.
- For goods that are usually sold by the piece (e.g. eggs, pastries, fruit, etc.), no further quantity information is required.

### 5 Best before date

5.1. The best-before date is neither a guarantee of quality nor an expiration date. It is an information date that provides information until which time a product retains its specific properties, provided that it is or was stored accordingly. The date applies only to the closed packaging. It may be accompanied by a storage note with the words "refrigerated at up to 24°C at least until ...".

#### 5.2. Storage Instructions:

<u>Wording:</u>	<u>Meaning:</u>
Refrigerated storage: up to 6°C Refrigerated to 18°C up to about 25°C	above 0°C up to 4°C, tolerance storage: up to 15°C, tolerance up Room temperature: above 15°C
to a heat source Store dry: artificial light Refrigerated:	Protect from heat : do not store in close proximity maximum relative humidity up to 70 percent Store protected from light: little exposure to daylight or - 18°C or less

5.3. The best-before date must be indicated with the following wording:  
"best before:", followed by the date or a referring date marking (e.g. see lid).

- If the shelf life of a product is less than months<sup>3</sup>, the day, month and year must be mentioned in that order.
- If the shelf life is between and 3months<sup>18</sup>, the month and year must be indicated :  
"best before end of...".
- For foods that have a shelf life of more than months<sup>18</sup>, only the year is indicated: "best before end of ...".

- 5.4. If the best-before date has expired, the sale is still permitted, but the seller is liable for the perfect edibility of the food. In the case of such products, the expired best-before date must be indicated clearly and in a generally comprehensible manner! A subsequent extension of the best-before date by means of new labels may be punishable and is only permitted to the manufacturer, provided that he has satisfied himself of the marketability of the goods!
- 5.5. No best-before date must be indicated for fresh fruit and fresh vegetables unless, for example, they have been peeled or cut, or they are sprouts of seeds and similar products (e.g. sprouts of legumes). In these cases, a best before date must be provided. Furthermore, a best-before date is not required for beverages containing ten or more percent alcohol by volume, vinegar, table salt, sugar, sugar confectionery consisting almost entirely of sugars with flavorings and/or colorings, chewing gum and similar products for chewing, ice cream in single-serving packages, and bakery products that are normally consumed within hours<sup>24</sup> of manufacture.

## 6 Use by date

In the case of particularly perishable foodstuffs (microbiologically highly sensitive goods), which could pose an immediate risk to health after a short period of time, the use-by date must be indicated instead of the *best-before* date with the words "use by ..." followed by the day, month and year. A packaging date does not have to be indicated!

If the "use by" date has expired, the sale of the goods is prohibited! Even if the consumer is clearly informed of the expired use-by date, in contrast to the exceeded best-before date, the goods may no longer be sold!

## 7 Components of the list of ingredients

- 7.1. The list of ingredients must be preceded by a designation that includes the word "Ingredients" contains (e.g. ingredients, list of ingredients). The list of ingredients must indicate all substances used in the manufacture or preparation and present in the finished product. They are listed in descending order of their proportion by weight used in the manufacture (without specifying more precise quantities). Thus, the ingredient of which the largest quantity was used is listed first, and the ingredient with the smallest quantity share is listed last. If a specific ingredient is highlighted in a product, its minimum or maximum content must be indicated (e.g. fruit content at least %30).
- 7.2. Compound ingredients may be listed with their customary material designation and classified in the list of ingredients according to their proportion by weight. If the proportion of a compound ingredient is more than one quarter of the finished product, all components and additives must be listed immediately after the product name (in brackets or after a colon). A list of ingredients (e.g., individual spices) is <sup>25</sup>not required if the proportion is less than one percent, but the additives used must also be listed in this

case must be indicated. Water and volatile ingredients must be labeled as an ingredient if they account for more than 5% of the finished product.

- 7.3. No list of ingredients is required for packages that are less than a certain size (e.g., prepackaged jam portions for hotel breakfasts), for fresh fruit and fresh vegetables, beverages with more than %1,2 vol. alcohol, cheese, butter and whipped cream, and for products whose product names already list all ingredients (e.g., durum wheat semolina).
- 7.4. Additives are used in foods as, among other things, colorants, preservatives, antioxidants, emulsifiers, thickeners, stabilizers, flavor enhancers, acidifiers, anti-caking agents, etc. Only those additives may be used that are expressly listed in the Additives Ordinance (positive list principle). Additives must be labeled with the name of the additive class (corresponds to the technological function of the additive, e.g. preservative) either by the specific name of the substance used (e.g. sorbic acid) or by the corresponding E number (here E for 200sorbic acid). Flavorings may be labeled by stating the word "flavoring" or a precise name of the flavoring or by a description of the flavoring. If reference is made to "natural" flavoring, only flavorings obtained by physical, enzymatic or microbial processes may be used.
- 7.5. Allergens must be fully labeled in packaged foods, regardless of their quantity. Labelling must also be carried out if the allergenic components only enter the food indirectly via other ingredients and no longer have any effect there, or if they are only of significance for the manufacturing process. This means that "ingredients of the ingredients" must also be declared. In order to easily recognize the allergenic components in the ingredient list, they must be additionally highlighted, for example printed in **bold**, *italic* or underlined.

If no list of ingredients is required for a food, a note shall be made "contains...". In the case of wine, for example, the label reads "contains sulfites". The "14 allergens requiring labeling" include: Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut) and products made from them; Crustaceans and crustacean products; Eggs and egg products; Fish and fish products; Peanuts and peanut products; Soy and soy products; Milk and milk products (including lactose); Nuts (i.e. almond, hazelnut, walnut, cashew nut, pecan, Brazil nut, pistachio nut, macadamia nut, Queensland nut) and products thereof; celery and celery products; mustard and mustard products; sesame seeds and sesame seed products; sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l; lupine and mollusks and products thereof.

- 7.6. QUID - The Quantitative Ingredients Declaration states that the quantity of an ingredient must be indicated on the packaging as a percentage. This is to enable the consumer to compare the quality of products. It applies when:

- the ingredient or a class of ingredients is mentioned in the sales description (e.g. strawberry yogurt, fish sticks)
- the ingredient or category of ingredients concerned is essential for characterizing a foodstuff and distinguishing it from other products (e.g. sponge cake: quantity of egg)
- the ingredient is highlighted on the label by words, pictures or graphic representations (so-called value-added ingredients, e.g. red cabbage "refined with currant juice")

More details on the quantity labeling of ingredients and on possible exceptions can be found in § of the Food Labeling 8Ordinance.

## 8 Lot marking (batch marking)

Lot (batch) is understood to mean the totality of sales units of a foodstuff which has been produced, manufactured or packaged under practically the same circumstances. The lot marking shall be preceded by an "L" unless it is in any case clearly distinguished from other indications. If the use-by or best-before date is indicated in uncoded form by day and month, the lot identification may be omitted.

## 9 Freeze date

For frozen meat, frozen meat preparations and frozen unprocessed fishery products, the date of freezing must be indicated.

## 10 Nutrition and health claims

Nutrition and health claims in the advertising and labeling of foods, including food supplements, are only permitted if they are expressly authorized by the "Health Claims Regulation" and comply with the nutrient profiles yet to be developed by the European Food Safety Authority (EFSA). Nutrition and health claims about foods must be true and substantiated, and a strict scientific proviso also applies: *only what has been proven by recognized scientific findings is permissible.*

Nutrition labeling (indication of the average nutritional value) on food packaging is 2016generally voluntary in Germany and the EU member states until December14.. However, labeling is mandatory whenever the product contains nutritional information or is advertised as such.

Nutrition labeling must then be applied in the form of the "Big Seven."

- Calorific value/energy content
- Fat
- Saturated fatty acids
- Carbohydrates

- Sugar
- Protein
- Salt

The content of the mandatory nutrition declaration may be supplemented by the indication of the amounts of one or more of the following substances:

- monounsaturated fatty acids,
- polyunsaturated fatty acids,
- polyhydric alcohols,
- Strength,
- Dietary fiber;

The information must refer to grams 100 or milliliters 100 of a food.

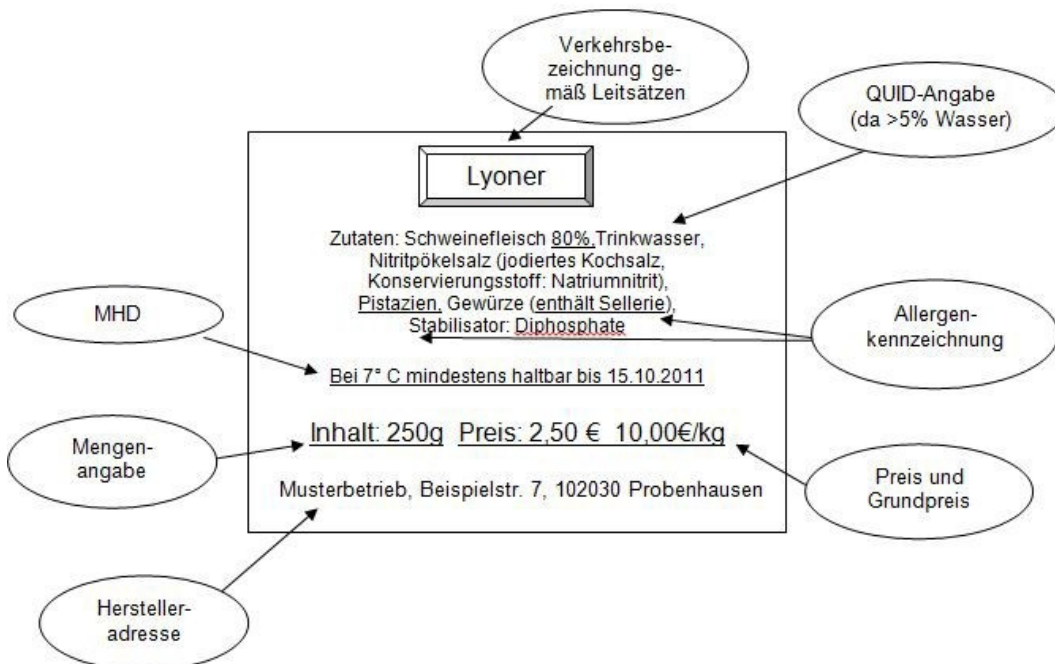
### 11 Alcohol content

The alcohol content must be indicated in percent by volume (% vol) for all alcoholic beverages containing more than % 1,2 alcohol (except for small packages with less than cm<sup>2</sup>10 individual surface).

### 12 Instruction manual

Instructions for use must be attached if they are necessary for the intended use (e.g. „Heat through before consumption“). No instructions are necessary for goods with whose use the consumer is already familiar.

#### Example label



## 13 Other

### Legal basis:

- Regulation (EU) No. 1169/2011 (Food Information Regulation)
- Prepackaging Ordinance (FertigpackungsVO),
- Directive 2000/13/EC Labeling;
- Lot Identification Ordinance (LKV);
- Health Claims Regulation,
- Weights and Measures Act (EichG), Directive 2000/13/EC

For further information, please visit the website of the Federal Ministry of Food and Agriculture at  
[https://www.bmel.de/DE/Ernaehrung/Kennzeichnung/kennzeichnung\\_grafik\\_node.html](https://www.bmel.de/DE/Ernaehrung/Kennzeichnung/kennzeichnung_grafik_node.html).

All relevant Community and national legal bases for food hygiene can be found at  
[https://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/\\_Texte/Rechtsgrundlagen.html](https://www.bmel.de/DE/Ernaehrung/SichereLebensmittel/Hygiene/_Texte/Rechtsgrundlagen.html).

In addition, the "Guidelines for Good Manufacturing Practice" to be drawn up by the trade associations provide information on how to ensure good manufacturing practice. Information on further guidelines and DIN standards that are valid as guidelines can be obtained from the German Federation of Food Law and Food Science (BLL) ([www.bll.de/themen/hygiene](http://www.bll.de/themen/hygiene)).

### **City of Kassel**

#### **Food control and animal health**

Stegerwaldstraße 26a

Kassel34123

Phone 05617873336

Fax0561787: 3335

[veterinaer@kassel.de](mailto:veterinaer@kassel.de)

Office hours by appointment