

FOOD ALLERGEN AWARENESS

STORE LEVEL LABELING FOR FOOD ALLERGENS

AS OF JANUARY 1, 2006, packaged foods labeled with an ingredient statement must include allergen information if they contain ingredients, flavorings, colorings or incidental additives that are, or contain, a major food allergen. (Foods labeled before this date may be sold without allergen information.)

THIS "QUICK SHEET" PROVIDES AN OVERVIEW OF THE REQUIREMENTS AS THEY APPLY TO RETAILERS.

MAJOR FOOD ALLERGENS THAT MUST BE LABELED ARE:

MILK



EGG



FISH



CRUSTACEAN SHELLFISH



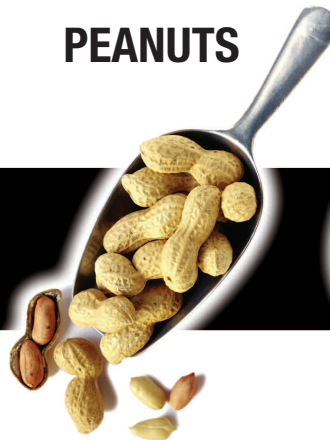
WHEAT



SOYBEANS



PEANUTS



TREE NUTS



YOU MUST IDENTIFY THE PARTICULAR TYPE OF NUT, FISH OR CRUSTACEAN SHELLFISH (e.g., CASHEW, HAZELNUT, FLOUNDER, CRAB, SHRIMP).

ALLERGEN LABELING IS REQUIRED FOR MOST PACKAGED FOOD PRODUCTS THAT HAVE AN INGREDIENT STATEMENT. (See page 2 for more information)



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YOU MAY IDENTIFY ALLERGENS IN EITHER ONE OF THE FOLLOWING TWO WAYS:

1. Use a “Contains [followed by the name of food source from which the major food allergen is derived]” statement immediately after or next to the list of ingredients.

Example: “Contains milk and wheat”

The statement must identify the sources of all major food allergens contained in the food, even if some of the allergens are immediately identifiable in the ingredient list.

The type size must be equal to or larger than the list of ingredients.

2. Place the common or usual name of the major food allergen in the list of ingredients, followed in parentheses by the name of the food source from which the major allergen is derived.

Required when the name of the major food allergen does not appear elsewhere in ingredient statement.

Examples: “natural flavoring (egg, soy)” or “natural flavor (milk), sodium caseinate, whey”

AN INGREDIENT STATEMENT (AND, THEREFORE, ALLERGEN INFORMATION) IS REQUIRED FOR THE FOLLOWING FOODS:

Packaged foods with two or more ingredients. A sandwich ordered from a deli counter and placed in a sanitary wrapper such as a paper wrapper is not considered packaged, but a pre-made sandwich placed in a plastic clamshell and sold from a self-service retail display is considered packaged.

Food not intended for immediate consumption that is pre-portioned and packaged by the retailer prior to display.

Example: a cake frosted at the store that is sold in a packaged form.

Food sold in bulk from self-service bins. Ingredient information must be provided on either the bulk bin in plain view of the consumer or on a card, sign or other medium.

ALLERGEN LABELING IS NOT REQUIRED FOR:

Unpackaged foods or foods given to the consumer in only a sanitary wrapper (see above).

Foods prepared or portioned according to a customer or employee order, whether the food is intended for immediate consumption (e.g., ice cream cone or pizza) or not (salad bar, deli salad portioned according to a customer order).

Foods regulated by the U.S. Department of Agriculture (e.g., meat, poultry).

Raw agricultural products in their natural state (e.g., raw fruits and vegetables).

Highly refined oils and ingredients containing these oils.

You may use a “May contain [specific allergen(s)]” statement to notify consumers about the possible presence of an allergen in a food product when cross-contamination with a major food allergen cannot be avoided by good manufacturing practices