

## Key Compliance Considerations for Exporting Food and Drink from the UK

Rebecca Kaya Senior Regulatory Affairs Advisor

Ashbury



FDEA

#### Introduction

### **About Ashbury**

Founded in 2002.

# Trusted regulatory, technical & training consultancy.

### Specialists in:

- Multi-category labelling and product compliance
- Multi-country labelling and product compliance





#### Introduction

**Global Expertise** 

We understand the unique regulatory landscape of each market we serve.

- Projects delivered globally
- Centralised service model

200,000+

approvals without labelling related product withdrawals or recalls

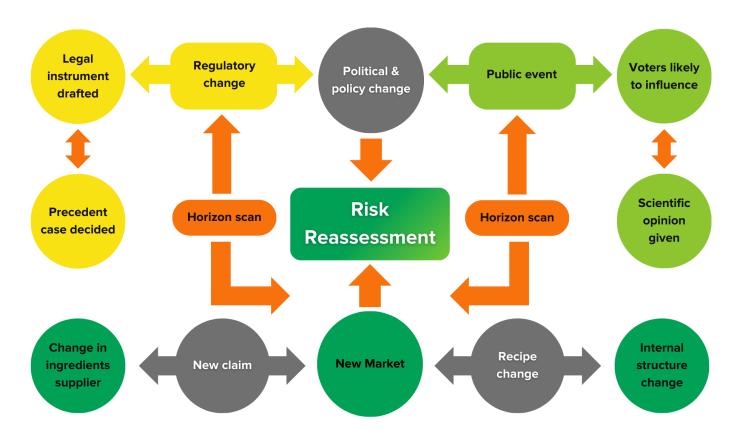






### Rapid Change Requires Agility

To stay compliant, food businesses need to dynamically risk assess and horizon scan.







### **Immediate Considerations**

Prior to contracting with importers to export products, food businesses should have a solid grasp of the following elements that will affect the product journey.

- What Regulations must you follow?
- Which Competent Authorities' (CAs) control your product?
- Do you need to register or notify that your product is on the market?
- How is Waste Packaging handled in your market?
- Do you need an importer on the label/responsible person?
- Languages; E.g. Switzerland requires at least 2 official languages for some products
- Making and labelling of secondary and tertiary packaging
- Claims: Are you able to make Green Claims etc?





### **Translation and Presentation**

Whilst translating mandatory information appears straightforward, even brand names and tag lines can sometimes lead to unintended misinterpretations.





### Illustrative Factors in the Product Journey

Considering the factors below from product inception assists food businesses in avoiding common pitfalls that prevent full compliance.

#### **Concept**

- Trademark
- Protected
- ► Food Names
- ► Claims

#### **Formulation**

- Novel Foods
- AcceptedIngredients
- Nutrient Profiling
- ► HFSS

#### Marketing

- ► Health Claims
- 'Green' ClaimsCulture

#### **Packaging**

- ► Environmental Claims
- ► EPR
- ► PPWR
- DRS
- Design
- ► BPA/PFAS
- ► Consumer Information

### BORDER CONTROLS

Food Standards &

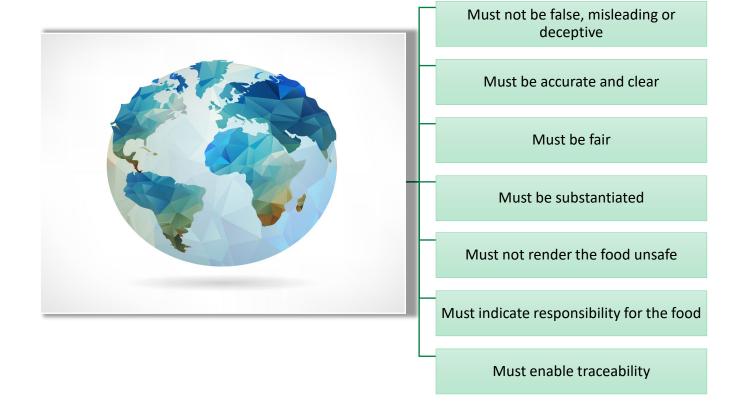
**Food Safety** 



### International Standards

In all countries, technical requirements for the format and presentation of food information will cover:

Codex standards:
General labelling of prepacked
foods







#### Ingredient Regulation and Allergen Differences

### Global Allergen Examples

When exporting food to multiple markets, requirements for food allergen labelling will be different:

- Differing diets result in exposure to different possible allergens
- Food Safety Laws in all countries prioritizes the health of their populations

### Hong Kong and Singapore

- Not Allergens
- Lupin
- Molluscs
- Sulphites
- Sesame
- Pine Nuts

### USA

- Not Allergens
- Lupin
- Molluscs
- Sulphites
- Barley, Rye & Oats
- Pine Nuts

#### **GB** and **EU**

- Not Allergens
- Pine Nuts

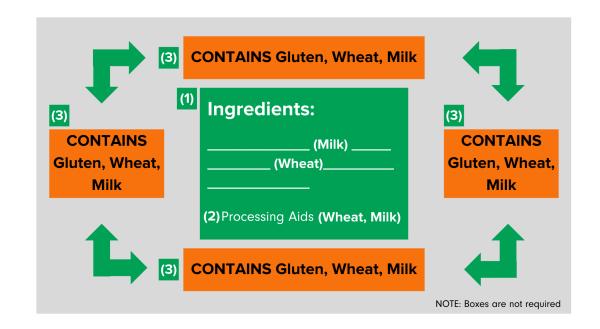


### Different Formatting of Allergen Labelling

In Australia, new requirements have been introduced for allergen labelling.

### Location:

- (1) Allergens are declared in bold in brackets after the ingredient using \*required names\*
- (2) Allergens in Processing Aids declared at the end of statement of ingredients
- (3) Summary Statement distinctly separate from ingredients list and directly next to (with no other words)

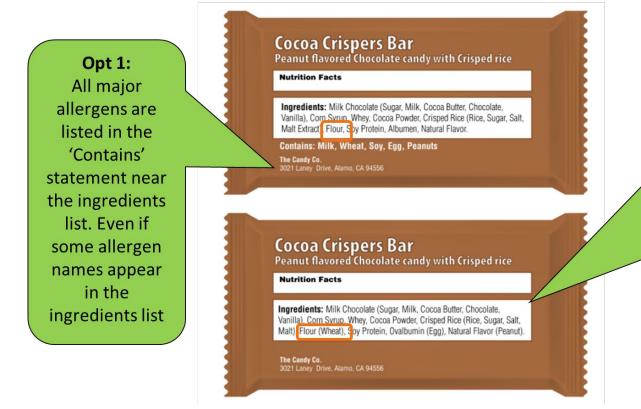


Plain English Allergen Labelling (PEAL)



### Different Formatting of Allergen Labelling

In the United States, there is more flexibility with allergen labelling than Australia, despite sharing the same language.



#### Opt 2:

The names of all major allergens are listed in the ingredients list. Where the common allergen name is not necessarily used it is added in brackets after the ingredient.

There is also no 'Contains' statement used.



### Ingredient Regulation and Allergen Differences

### Reserved Terms and Legal Definitions

Even where the same word is universally understood, the legal definition will vary.



No compositional standard.



Must contain prescribed bacteria in a significant amount.



Liquid dairy products made exclusively from cow's milk by acidification using the prescribed yogurt cultures. The product must contain significant numbers of live micro-organisms of the yogurt cultures. Specific characteristics concerning the fat content, milk protein content and pH.



Made of milk or cream, cultures mainly consisting of Streptococcus thermophilus and Lactobacillus bulgaricus, no addition of milk protein, no heat treatment after fermentation.



### Ingredient Regulation and Allergen Differences

### **Ingredients Summary**

Multiple types of ingredients will be subject to regulatory control and prescribed labelling requirements.







### Claims and Public Warnings

### **Health Claims Globally - Examples**

Health and nutrition claims on foods are under tightened scrutiny by competent authorities.



#### Prohibited statements include:

'The words "wholesome", "nutritious", "nutraceutical" or "super-food", "smart" or "intelligent".



Advertising using health claims relating to botanical substances in relation to phycological functions is currently prohibited.



Establishes parameters for use of the term "healthy" or derivative terms as an implied nutrient content claim. Deadline of February 28, 2028, for manufacturers.



### Claims and Public Warnings

## Nutrition Warnings and Front-of-Pack Nutrition Labelling Globally

Nutrition warnings and front-of-pack (FOP) nutrition labelling are the result of the use of regulatory mechanisms designed to alter consumer food choices.



France adopted Nutri score FOP.







Canada will introduce mandatory nutritional front-of-pack warning labels.



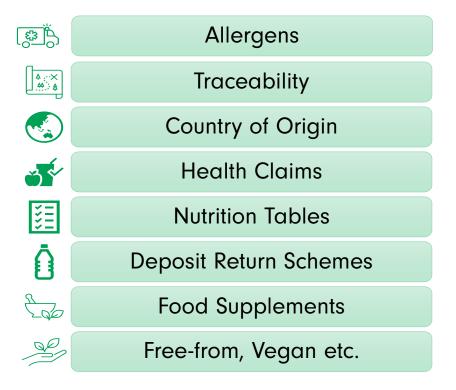
Resolution No 2492 in Columbia.



### Claims and Public Warnings

### Areas of Non-compliance often seen by Ashbury

There are several additional regulatory areas in the product journey that food businesses frequently misinterpret the requirements for, including:





### **Final Takeaways**

In summary, there are several key considerations that food businesses must take into account when embarking upon their product exporting journey.

