

## **GUIDE TO LABELLING FOOD PRODUCTS AT THE LOCAL FOOD MARKETS**

This is a general guide to assist vendors who are selling their packaged products at a local food market (farmers' market). It is the responsibility of the vendor to adhere to laws surrounding food labelling and advertising. The information from the NOTES section below is an excerpt from the Canadian Food Inspection Agency's *Guide to Food Labelling and Advertising*. Please contact the Canadian Food Inspection Agency for further information or refer to the *Guide* for more details.

### **LABELS MUST INCLUDE:**

- 1. Product Name / Common Name**
- 2. Net quantity,**
- 3. Vendor name and address,**
- 4. List of ingredients (including food allergens),**
- 5. Durable life date, and**
- 6. Nutritional Facts Table <sup>\*optional</sup>**

All **prepackaged products** require a label with the following **exceptions**:

- *One-bite confections, such as a candy or a stick of chewing gum, sold individually; and*
- *Fresh fruits or vegetables packaged in a wrapper or confining band of less than 1/2 inch (12.7 mm).*

### **NOTES:**

**1. Product Name/ Common Name**

This is the name of your product. When a prescribed common name for a food is used, the product must meet the compositional standard established for the food by the applicable regulation. Conversely, when a food meets a prescribed compositional standard, the prescribed common name, when there is one, must be used.

**2. Net Quantity**

In general, the net quantity must be indicated :

- By volume for liquids; e.g., milliliters, or litres (for amounts more than 1000 ml);
- By weight for solids; e.g., grams, or kilograms (for amounts more than 1000 g); or
- By count for certain foods, such as candied apples.

**3. Vendor Name and Address**

The **name and address** of the responsible party by or for whom a prepackaged product is manufactured or produced, must be declared on any part of the food container except the bottom

**4. List of Ingredients**

In general, ingredients must be listed in **descending order of proportion by weight**, as determined before they are combined to make the food. The exceptions are spices, seasonings and herbs (except salt), natural and artificial flavours, flavour enhancers, food additives, and vitamin and mineral nutrients and their derivatives or salts, which may be shown at the end of the ingredient list in any order.

**5. Durable Life Date**

"**Durable life**" is the period, starting on the day a food is packaged for retail sale, that the food will retain its normal wholesomeness, palatability and nutritional value, when it is stored under conditions appropriate for that product.

A **durable life date ("best-before"** date) is required on prepackaged foods with a durable life of 90 days or less.

**6. Nutritional Facts (\*optional for items sold at farmers' markets)**

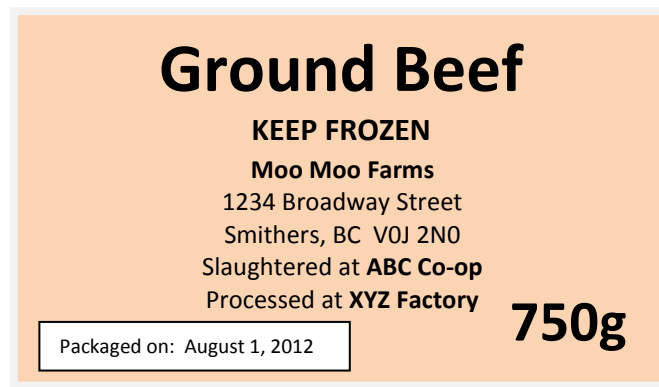
Please see the Canadian Food Inspection Agency's *Guide to Food Labelling and Advertising* for more information.

## EXAMPLE 1: GENERAL PREPACKAGED FOODS



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## EXAMPLE 2: FROZEN MEAT PRODUCTS (Slaughtered at Class A or B facilities)



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\*Information about Safe handling/preparation procedures recommended for the product should appear on the label or on a sign at the market (eg. Minimum cooking temperature for ground beef = 71°C) (BCCDC, 2012)

\* Labels for meat slaughtered at a Class D and E facility have additional labeling and record keeping requirements. Please contact your local Environmental Health Officer for more information.

## REFERENCES:

Canadian Food Inspection Agency (CFIA). 2012. Guide to Food Labelling and Advertising. Retrieved on 8 Aug 2012 from, <http://www.inspection.gc.ca/food/labelling/guide-to-food-labelling-and-advertising/eng/1300118951990/1300118996556>

BC Centre for Disease Control (BCCDC). 2012. Temporary Food Markets: Guideline for Sale of Foods at Temporary Food Markets. Retrieved on 8 Aug 2012 from, <http://www.bccdc.ca/NR/rdonlyres/8084EEC3-3010-4908-876E-37BF359A939D/0/GuidelinesSaleofFoodsatTemporaryFoodMarkets2012FINAL.pdf>

### EXAMPLE 3: FROZEN MEAT PRODUCTS (Slaughtered at Class D facilities)

**Pork Chops**

**KEEP FROZEN**

**Not government inspected. For sale and use only in the Regional District of Kitimat Stikine**

**Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0

Slaughtered at **Slaughters R Us**  
12222 John Road, Hazelton, BC VOJ 2J0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

**Description of Contents – Name of Product**

**Notice to keep frozen**

**Declaration that meat was not inspected. Regional District where slaughter facility is located.**

**Class D: Not government inspected. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

**Your company's name and address**

**The slaughter facility's name, address, and license number**

**The cut and wrap facility's name and address**

**Date that the meat was packaged**

**Volume or weight of the product**

### EXAMPLE 4: FROZEN MEAT PRODUCTS (Slaughtered at Class E facilities)

**Pork Side Ribs**

**KEEP FROZEN**

**Not government inspected. Not for resale. For sale and use only in the Regional District of Kitimat Stikine**

Slaughtered at **Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

**Description of Contents – Name of Product**

**Notice to keep frozen**

**Declaration that meat was not inspected. Regional District where slaughter facility is located.**

**Class E: Not government inspected. Not for resale. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

**The farm's (slaughter facility's) name, address, and license number**

**The cut and wrap facility's name and address**

**Date that the meat was packaged**

**Volume or weight of the product**

**\*Information about Safe handling/preparation procedures recommended for the product should appear on the label or on a sign at the market (eg. Minimum cooking temperature for ground beef = 71°C) (BCCDC, 2012)**

## **GUIDE TO LABELLING FOOD PRODUCTS AT THE LOCAL FOOD MARKETS**

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- 5. Durable life date, and**
- 6. Nutritional Facts Table <sup>\*optional</sup>**

All **prepackaged products** require a label with the following **exceptions**:

- *One-bite confections, such as a candy or a stick of chewing gum, sold individually; and*
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**5. Durable Life Date**

"**Durable life**" is the period, starting on the day a food is packaged for retail sale, that the food will retain its normal wholesomeness, palatability and nutritional value, when it is stored under conditions appropriate for that product.

A **durable life date ("best-before"** date) is required on prepackaged foods with a durable life of 90 days or less.

**6. Nutritional Facts (\*optional for items sold at farmers' markets)**

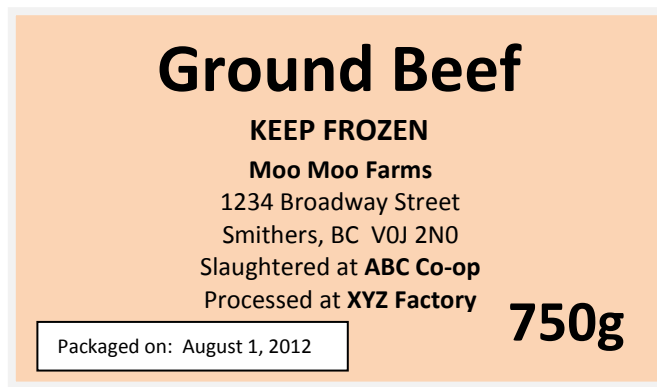
Please see the Canadian Food Inspection Agency's *Guide to Food Labelling and Advertising* for more information.

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## EXAMPLE 2: FROZEN MEAT PRODUCTS (Slaughtered at Class A or B facilities)



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\*Information about Safe handling/preparation procedures recommended for the product should appear on the label or on a sign at the market (eg. Minimum cooking temperature for ground beef = 71°C) (BCCDC, 2012)

\* Labels for meat slaughtered at a Class D and E facility have additional labeling and record keeping requirements. Please contact your local Environmental Health Officer for more information.

## REFERENCES:

Canadian Food Inspection Agency (CFIA). 2012. Guide to Food Labelling and Advertising. Retrieved on 8 Aug 2012 from, <http://www.inspection.gc.ca/food/labelling/guide-to-food-labelling-and-advertising/eng/1300118951990/1300118996556>

BC Centre for Disease Control (BCCDC). 2012. Temporary Food Markets: Guideline for Sale of Foods at Temporary Food Markets. Retrieved on 8 Aug 2012 from, <http://www.bccdc.ca/NR/rdonlyres/8084EEC3-3010-4908-876E-37BF359A939D/0/GuidelinesSaleofFoodsatTemporaryFoodMarkets2012FINAL.pdf>

### EXAMPLE 3: FROZEN MEAT PRODUCTS (Slaughtered at Class D facilities)

**Pork Chops**

**KEEP FROZEN**

**Not government inspected. For sale and use only in the Regional District of Kitimat Stikine**

**Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0

Slaughtered at **Slaughters R Us**  
12222 John Road, Hazelton, BC VOJ 2J0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

Date that the meat was packaged

Volume or weight of the product

Description of Contents – Name of Product

Notice to keep frozen

Declaration that meat was not inspected. Regional District where slaughter facility is located.

**Class D: Not government inspected. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

Your company's name and address

The slaughter facility's name, address, and license number

The cut and wrap facility's name and address

### EXAMPLE 4: FROZEN MEAT PRODUCTS (Slaughtered at Class E facilities)

**Pork Side Ribs**

**KEEP FROZEN**

**Not government inspected. Not for resale. For sale and use only in the Regional District of Kitimat Stikine**

Slaughtered at **Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

Date that the meat was packaged

Volume or weight of the product

Description of Contents – Name of Product

Notice to keep frozen

Declaration that meat was not inspected. Regional District where slaughter facility is located.

**Class E: Not government inspected. Not for resale. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

The farm's (slaughter facility's) name, address, and license number

The cut and wrap facility's name and address

**\*Information about Safe handling/preparation procedures recommended for the product should appear on the label or on a sign at the market (eg. Minimum cooking temperature for ground beef = 71°C) (BCCDC, 2012)**

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A **durable life date** ("**best-before**" date) is required on prepackaged foods with a durable life of 90 days or less.

6. **Nutritional Facts (\*optional for items sold at farmers' markets)**

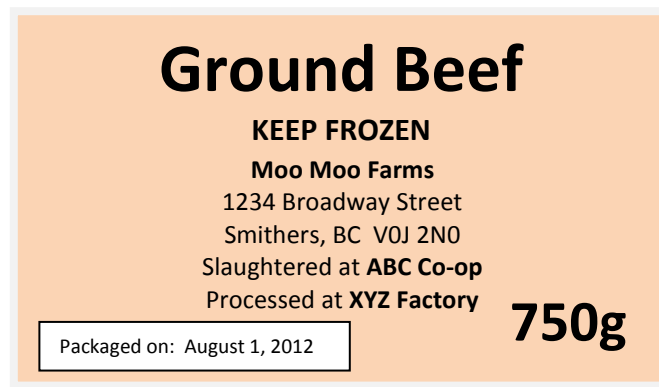
Please see the Canadian Food Inspection Agency's *Guide to Food Labelling and Advertising* for more information.

## EXAMPLE 1: GENERAL PREPACKAGED FOODS



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## EXAMPLE 2: FROZEN MEAT PRODUCTS (Slaughtered at Class A or B facilities)



\*

\*Information about Safe handling/preparation procedures recommended for the product should appear on the label or on a sign at the market (eg. Minimum cooking temperature for ground beef = 71°C) (BCCDC, 2012)

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## REFERENCES:

Canadian Food Inspection Agency (CFIA). 2012. Guide to Food Labelling and Advertising. Retrieved on 8 Aug 2012 from, <http://www.inspection.gc.ca/food/labelling/guide-to-food-labelling-and-advertising/eng/1300118951990/1300118996556>

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### EXAMPLE 3: FROZEN MEAT PRODUCTS (Slaughtered at Class D facilities)

**Pork Chops**

**KEEP FROZEN**

**Not government inspected. For sale and use only in the Regional District of Kitimat Stikine**

**Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0

Slaughtered at **Slaughters R Us**  
12222 John Road, Hazelton, BC VOJ 2J0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

Date that the meat was packaged

Volume or weight of the product

Description of Contents – Name of Product

Notice to keep frozen

Declaration that meat was not inspected. Regional District where slaughter facility is located.

**Class D: Not government inspected. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

Your company's name and address

The slaughter facility's name, address, and license number

The cut and wrap facility's name and address

### EXAMPLE 4: FROZEN MEAT PRODUCTS (Slaughtered at Class E facilities)

**Pork Side Ribs**

**KEEP FROZEN**

**Not government inspected. Not for resale. For sale and use only in the Regional District of Kitimat Stikine**

Slaughtered at **Oink Oink Farms**  
1234 Broadway Street  
New Hazelton, BC VOJ 2N0  
License # ABC123

Processed at **XYZ Factory**  
13333 4<sup>th</sup> Ave, Smithers, BC VOJ 2N0

Packaged on: August 1, 2012

**500g**

Date that the meat was packaged

Volume or weight of the product

Description of Contents – Name of Product

Notice to keep frozen

Declaration that meat was not inspected. Regional District where slaughter facility is located.

**Class E: Not government inspected. Not for resale. For sale and use only in the Regional District of <insert name of regional district in which your slaughter facility (same as farm) is located>**

The farm's (slaughter facility's) name, address, and license number

The cut and wrap facility's name and address

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