

Legislation and Good Practice

1. FOOD SAFETY

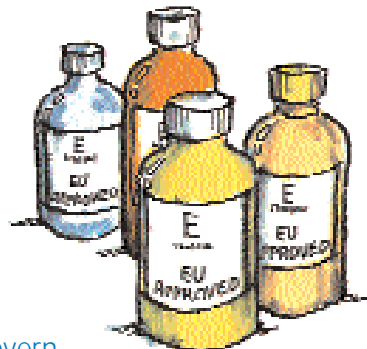
- Safety is an important part of everyday food and drink production. Ingredients used in foods and drinks are thoroughly tested for their safety in use.
- Safety rules apply to the ingredients used with hygiene standards, packaging, labelling, storage and handling regulations also helping to ensure the quality of drinks.
- Ingredients may be grouped into two main types:

- **Food substances** – materials such as fruit, fruit juice, sugars, starches, etc.



- **Additives** – any substance not commonly regarded or used as a food which may be added to food to improve its keeping qualities, texture, consistency, appearance, taste, odour (smell), alkalinity or acidity.

- An 'E' number shows that an additive is accepted as safe in use throughout the European Union.



- Laws that govern the safety of food and drink products are:

- **The Food Safety Act 1990** which makes the company and employees responsible for the products they produce and sell. Environmental Health Officers can apply to the courts to close any business which poses an immediate threat to health and they have the power to seize any products that are not satisfactory. Some offences under the Food Safety Act can result in fines up to £20,000 and/or imprisonment.

- **The Food Safety (General Food Hygiene) Regulations 1995** apply to

anyone working with food (including soft drinks and bottled waters) and make all employees responsible for their own



personal hygiene. This includes:

- Hygienic operation – The factory must operate hygienically and have basic hygiene standards for premises design, structure and equipment.
- Food safety controls – The factory must identify and prevent food safety risks at each stage of production with controls in place to prevent problems arising.
- Personal hygiene – The regulations cover standards for personal cleanliness, personal hand washing, personal health and protective clothing.
- Training and supervision.



2. LABELLING INFORMATION

- The **Food Labelling Regulations 1996** state that all pre-packed foods must provide certain information on their labels.
- All information should be:
 - easy to understand
 - printed with permanent inks
 - clear to read
 - marked in a place that is easy to see
- The following information **MUST** be on the label:
 - Name of the product – must effectively describe the true nature of the product.
 - Weight or volume – must be marked using metric measurements with the volume of the drink.
 - Ingredients – must be listed starting with the greatest and ending with the least.
 - Date marking and storage – must state how long foods should be kept and if special storage conditions are necessary. (BEST BEFORE for highly perishable food products that last less than three months, BEST BEFORE END for products that last longer than three months.)
 - Instructions for use – must be included for drinks that require mixing/diluting before drinking.
 - Name and address – so consumers can contact the manufacturer in the event of a problem or complaint.
 - Place of origin – must be shown if this could be misleading if omitted.
 - Lot or batch mark – is required by law to help identify batches in case they need to be recalled by the manufacturer, packer or producers.
- The following information **MAY** be on the label:
 - Nutrition information – helps consumers to compare the nutritional content of

foods/drinks and helps consumers with special dietary needs, e.g. low sodium, high fibre etc. If a claim is being made relating to sugars, fat, fibre, or sodium the BIG 4 and LITTLE 4 labelling must be used.

- Bar code – a quick and easy way of identifying items especially at supermarket checkouts and for stock control.

3. A SOFT DRINKS LABEL

REFRESHING LEMON

LEMON SOFT DRINK WITH SUGAR AND SWEETENERS. Best served chilled.

Ingredients: Carbonated water, Lemon juice (12%), Sugar, Citric acid, Sweetener (Saccharin), Flavourings, Preservative (sulphur dioxide), Colour (quinoline yellow).

Produced by Traditional Soft Drinks, London, England.

Best Before see end of can.
330 ml e

4. INDUSTRY STANDARDS

- These are codes prepared by the soft drinks industry as a VOLUNTARY means of maintaining quality and safety levels within the industry.
- They cover a variety of production processes, such as dispensing products from bag-in-box systems, checking fruit juice authenticity, determining fruit juice levels in juice drinks, maintaining glass bottle quality and testing closure systems.
- Some industrial standards are set higher than existing government regulations to encourage manufacturers to achieve the best possible standards when producing their soft drinks.

