Food safety

EU Labelling (FIC 1169) and Food Contact

One day to check that a label for the European market is complete and that packaging can be placed in contact with your food. The morning covers Regulation (EU) No 1169/2011: mandatory particulars, allergens, dates, nutrition declaration, origin. The afternoon deals with food contact materials: the framework regulation, your suppliers' declarations of compliance, migration testing. Exercises use your labels and packaging files.

Duration : 1 day

Objectives

1. Identify the mandatory particulars of a label under Regulation (EU) No 1169/2011 and how they must be presented
2. Apply the rules on emphasising allergens, indicating the quantity of ingredients, and choosing between use-by date and best-before date
3. Build a nutrition declaration consistent with the recipe and the analyses
4. Explain the obligations of the framework regulation on food contact materials and the place of the plastics measures
5. Assess the declaration of compliance and the migration results supplied by a packaging supplier

Programme

Day 1 — morning

• Scope, responsibility of the food business operator whose name is on the label, the case of export from Morocco

• Mandatory particulars: name of the food, ingredients, net quantity, date, storage conditions, operator, origin where required

• Allergens: regulatory list, emphasis in the ingredients list, precautionary statements

• Nutrition declaration, claims and legibility rules

Day 1 — afternoon (workshop)

• Regulation (EC) No 1935/2004: general principles, the "for food contact" statement, traceability of materials

• Good manufacturing practice for materials, measures specific to plastics, materials still little harmonised at European level: paper and board, inks, metals

• Declaration of compliance, overall and specific migration, test conditions representative of your use

• Workshop: review of two of your labels and a packaging supplier file, list of corrections

Teaching methods

• Commented reading of the key articles of the FIC Regulation, illustrated with labels from the market

• Checking of your labels, particular by particular, with a grid supplied

• Analysis of packaging declarations of compliance and migration reports

• Cases of recalls linked to an undeclared allergen or a date error

• Final test as a practical case

Assessment and documents

Knowledge test in the form of a label check, reaction survey at D+1. Numbered certificate verifiable online for each participant; training report and the checklists completed in the workshop handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

The course “Allergen Management” covers allergen control in production, from receipt to cleaning. For the rules of the Moroccan market, see “Moroccan Regulations: Law 28-07, ONSSA”.

Practical information

Duration	1 day
Audience	Quality, R&D, marketing, packaging purchasing, export
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does labelling for the Moroccan market follow the same rules?

The principles are similar, but Moroccan texts have their own requirements, notably on the language of the label. This day deals with labels for the European market; Moroccan rules are presented in the course on Law 28-07 and ONSSA.

Who is answerable for the label when we manufacture for a private label?

The operator under whose name the product is sold is answerable for the information, but the manufacturer must supply it with accurate data: recipe, allergens, nutritional values. The course shows how to organise label validation between the two parties.

Do we need to redo migration tests for each new packaging?

Not necessarily. The supplier draws up its declaration of compliance from tests or calculations suited to a use: type of food, duration, temperature. What matters is that these conditions cover your product, and the workshop teaches you to check this.

Can we work on our own labels?

Yes. Send two or three labels or artworks and a packaging declaration of compliance before the session; they serve as material for the afternoon workshop.