

WELCOME TO THE SPRING NEWSLETTER - WE HOPE YOU FIND THIS INFORMATION HELPFUL

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Requirement to label lollies if repackaging

Not all foods have to be labelled, but for those that do, the labels need to meet the rules in the Australia New Zealand Food Standards Code (the Code).

An informative website - 'My Labels' - helps make your labels compliant and ready to print. Use this link below:

<https://www.mylabels.co.nz>

You do **not** need to label confectionery:

- If it is sold loose (i.e. unpackaged).
- If it is packed in front of the customer.
- If a customer asks a shop to pack a bag of confectionery and they return later to collect (this is an expressed order).
- If a customer packs their own confectionery from a container in the shop.



You **do** need to label confectionery if you pre-bag it. There is a comprehensive list of requirements for the label to be compliant.

Folic acid fortification

Changes to rules around folic acid fortification of bread and flour came into effect on 14 August 2023.

Examples of products that do and do not need to be made using fortified flour:

Non-organic wheat flour sold to make these products <u>must be</u> fortified	Non-organic wheat flour sold to make these products <u>does not</u> have to be fortified
Loaves, buns, rolls and sliders (white, high fibre, wholemeal, and multigrain)	Breadcrumbs (not made from returned bread), panko and coatings
Yeasted flat breads (eg pita bread and naan)	Pizza bases and doughs
Artisan and speciality breads and buns (eg rewena, focaccia, ciabatta, baguettes, Turkish loaves (pide), garlic bread and sourdoughs)	Non-yeast leavened flat breads (eg wraps, tortillas, chapati, roti and paratha)
Topped breads and rolls (eg cheese and bacon loaf, pizza loaves, cheese rolls, scrolls and knots (savoury and sweet), pull-apart loaves) and steamed buns	Pastry and pastries (eg short and flaky pastry, croissant, Danishes, eclairs and cannoli)
Bagels (white, wholemeal and sweet) with or without toppings (eg cheese)	Paasta and gnocchi
Sweet buns, fruit breads and rolls (eg yeasted fruit loaves and hot cross buns)	Cakes (including brioche, panettone and stollen) and desserts

Further information and guidance can be found on MPI's website by searching 'folic acid fortification.'

Allergen labelling

On 25 February 2021, new rules about labelling and identifying allergens were introduced by Food Standards Australia New Zealand (FSANZ). The new Plain English Allergen Labelling (PEAL) rules will make it easier for consumers to identify what allergens are in food and to help them make safe choices.

Allergens that must be declared

Here are the food allergens you need to inform your customers about and must know about in New Zealand:



When do the new rules start?

- 25 Feb 2021:** **New rules were made**
Businesses can choose to either comply with the existing allergen labelling rules or the new rules.
- 25 Feb 2024:** **Labels must be updated**
to meet new rules, and businesses must have trained their staff so the information they give customers meets the new rules.
- Any food packaged and labelled before this date, under the existing rules, may be sold for a further 2 years.
- 25 Feb 2026:** **End of transition** so all food and drink sold in New Zealand must comply with the PEAL rules.

People with a food allergy or a food intolerance need to know what is in their food, so they can decide if it is safe for them to eat. Everyone that makes and sells food has a responsibility to give consumers the information they need to make safe choices. There are new rules about labelling and identifying allergens. This guide will help you understand what those changes are and what it means for your business.

MPI has provided a guide which covers the rules for declaring food allergens in the food and drinks you make, import and/or sell. You can find this on their website by clicking on the following link:

www.mpi.govt.nz/dmsdocument/50725/direct.

Freezing down product to sell

If you are a retailer of fresh meat that you have either packaged yourself or bought manufacturer-packaged, and you then want to freeze it to sell frozen, you need permission from MPI. This is because freezing will change the shelf life and you must apply new dates and storage/use instructions for these products.

The information explaining this is in Section 8 of the shelf-life guidance document. Go to:

www.mpi.govt.nz/dmsdocument/12540-How-to-determine-the-shelf-life-of-food-Guidance-document.

Subscribe to MPI's recall page

Subscribe to MPI's food recalls page by clicking on the below link:

www.mpi.govt.nz/news/subscribe-to-mpi/

Alerts about food recalls can be sent direct to your inbox by email. You can choose to subscribe to all food recalls or only those related to food allergens.

Chlorine dilution calculator (sanitisers)

Chlorine-based sanitisers are widely used food-safe sanitisers. Chlorine solutions made from bleach are relatively unstable so should be made fresh and used within a few days.

A chlorine dilution calculator is available at:

<http://www.foodsafe.ca/dilution-calculator.html>