



Section 9, Other Mandatory Information

In this section, you will learn:

- ▶ How precisely must the operator's contact details be indicated on packaging?
- ▶ How is net quantity indicated?
- ▶ What is the purpose of the foot batch number and how is it indicated?
- ▶ When must the food's packaging include an identification label?
- ▶ When must the strength of alcoholic beverages be indicated?
- ▶ Which foods have separate product-specific requirements?
- ▶ What kinds of specific labelling requirements are there for frozen and quick-frozen food?
- ▶ How do I label foods that are genetically modified or treated with ionising radiation?

Name and address of the responsible food business operator

The food's packaging must indicate the name of the responsible food business operator, as well as its

business name or auxiliary business name

- Producer, manufacturer, packager or vendor operating in the European Union

- Packaging for fresh whole vegetables, fruits or berries must indicate the packager

address

- Street address, P.O. box or other address with sufficient accuracy that incoming mail can be delivered
- A website address is not sufficient by itself
- May be in either Finnish or Swedish

If the name of the operator or other information indicated on the packaging might mislead consumers as to the role of the operator, Finnish Food Authority recommends that the name should be specified by stating that the product is "manufactured by".

Non-prepacked foods

The name and address of the responsible operator do not need to be indicated for non-prepacked foods sold at points of retail sale or catering establishments.

For further information, see section 6.8 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Net quantity

Net quantity means the amount of food at the time of packaging.

The weight of the packaging material is not included in net quantity.

The quantity may be expressed in the following units:

Units of weight	Units of volume
milligrams (mg)	millilitres (ml)
grams (g)	decilitres (dl)
kilograms (kg)	litres (l)

In market trade or similar sales, solid foods may also be sold in units of volume, such as strawberries by the litre.

Special cases

There are exceptions to how net quantity must be indicated in some special cases.

For example:

Solid foods sold in brine, pickle, syrup or other liquid

If a solid food is presented for sale in a liquid medium, both the total weight and drained net weight must be indicated.

For example “pickled red beets 380 g, drained weight 290 g”.

Graded class A eggs

The packaging must indicate the weight grade that states the weight range for the grade in grams.

Non-prepacked foods

Net quantity does not need to be indicated for non-prepacked foods sold at points of retail sale or catering establishments.

For further information, see section 6.6 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Food batch number

The purpose of the food batch number is to identify foods that belong to the same batch.

Food that belongs to the same batch has been produced, manufactured or packaged practically simultaneously and identically.

A batch is usually equal to the production of one day or less.

The food batch number must be clearly distinguishable from other labelling. The number must be preceded by the letter “L” (Lot) unless it is otherwise clearly distinguishable from other labelling. For example L125.

Particularly when the labelling contains several sets of numbers or letters, the batch number should be distinguished by the letter L.

The batch number may be substituted by the food’s date of durability marking (best before / use-by date), provided that at least the day and month are indicated and in that order.

The batch number is essential in cases where you need to withdraw a product from the market.

A product must be withdrawn from the market if it is discovered that it does not comply with the requirements for the safety of foodstuffs, such as due to a failure to indicate that it contains allergens. If you know that the mistake only applies to a certain batch of food, the number of products to be withdrawn and the costs of the withdrawal to you will be lower.

Non-prepacked foods

For non-prepacked foods, the batch number does not usually need to be indicated to consumers. When supplying food to another operator, the batch number must be indicated on the packaging, container or box, or failing that, on the relevant commercial documents.

For example, when a mass caterer supplies food to another mass caterer, the batch number must be indicated.

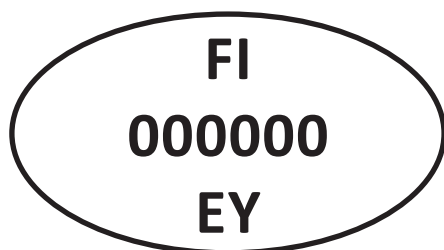
For further information, see section 6.11 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Identification marking

In foodstuffs of animal origin, the packaging must include an identification mark before the product leaves the food establishment. Foodstuffs of animal origin are foods that have been manufactured exclusively from animal material, or in which vegetable material is combined with unprocessed animal material.

The identification mark is oval-shaped and must indicate the name of the country in which the establishment is located, approval number of the establishment and, if located in the European Community, the abbreviation EC (EY in Finnish). The establishment's country may be spelled out, or a two-letter abbreviation may be used.

Example of an identification mark:



In the case of eggs, the producer code is indicated.

For more information on egg producer codes, see the Finnish Food Authority website (Finnish Food Authority guide 16034. Production and sale of bird eggs, only in Finnish and Swedish).

Non-prepacked foods

The identification marking not need to be indicated for non-prepacked foods sold at points of retail sale or catering establishments.

For further information, see section 6.9 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Alcoholic strength

The alcoholic strength of beverages must be indicated in the packaging by volume of alcohol (% vol.) for beverages over 1.2 % vol.

Finnish Food Authority recommends that alcoholic strength is also indicated in the packaging for solid foods with an alcoholic strength of over 1.8 % vol.

Non-prepacked foods

Alcoholic strength does not need to be indicated for non-prepacked beverages or foods sold at points of retail sale or catering establishments.

For further information, see section 6.14 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Product-specific requirements for certain categories of food

The law places product-specific requirements on certain categories of food, such as fresh vegetables, fishery and aquaculture products, beef, eggs, honey, raw milk and chocolate.

For further information, see sections 2 and 11 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Special labelling for quick-frozen and frozen food

Quick-freezing is one form of freezing. Decree 818/2012 of the Ministry of Agriculture and Forestry covers quick-frozen foods.

The packaging for quick-frozen foods presented for sale to consumers or mass caterers or otherwise intended for release must include the following special markings in addition to general labelling:

- The words “quick-frozen”
- The date of minimum durability or “best before” date
- The period that the food can be stored by the buyer
- Description of storage conditions, including storage temperature
- The words “do not refreeze after thawing”

Example of storage conditions for quick-frozen food

Breaded pollock fillet, frozen

Storage: -18°C or colder. Do not refreeze.

The product will keep:

- In the freezer (-18°C), see expiration date*
- In the refrigerator’s icebox (-5°C), 4 days
- In the refrigerator (+5°C), 2 days
- In room temperature (+20°C), 2 hours

* Best before end of 12/2020

The labelling for quick-frozen meat, raw meat preparations and unprocessed fishery products must indicate the date of freezing, or the first date of freezing if the product has been quick-frozen more than one times.

The date must indicate the day, month and year in this order, for example “frozen on 15 Oct 2019” or “frozen on 15/10/2019”.

Note that the Ministry Decree on quick-frozen foods does not cover ice cream, ice pop or other ice-based foods.

Can I sell quick-frozen products after thawing?

Food that is stored frozen may be sold to consumers or mass caterers after they have been partially or fully thawed, provided that the labelling or brochure clearly indicates that the product has been stored frozen and may not be refrozen after thawing.

In addition, it should be described in the name of the food that it has been thawed.

For further information, see section 9.1 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Labelling of genetically modified food

Only genetically modified (GM) materials that have been authorised in the EU may be used to manufacture foodstuffs. GM material refers to organisms such as plants or bacteria whose genome has been genetically modified. The use of GM material must be indicated in the product’s list of ingredients.

If there is no list of ingredients, the presence of GM materials must be indicated in some other clear manner.

Examples of labelling:

- ... soy (genetically modified) ...
- ... genetically modified corn ...
- ... made from genetically modified soy ...

For further information, see section 9.2 of the Food Information Guide.

Indicating ionising radiation treatment

The only types of irradiated foods permitted for sale in Finland are dried aromatic herbs, spices and vegetable seasonings. If an irradiated food is prepacked and sold as such, the packaging must include the words “irradiated” or “treated with ionising radiation”.

If an irradiated food is used as an ingredient in another food, this ingredient must be labelled in the list of ingredients on the packaging by the words “irradiated” or “treated with ionising radiation”.

This label is mandatory also for irradiated ingredients that account for less than 2% of the finished product.

The food must be irradiated in an approved establishment.

Non-prepacked foods

In food that is sold non-prepacked, the labelling for irradiation must accompany the name of the food or be indicated in the immediate vicinity of the food on a brochure or sales container.

For further information, see section 9.4 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

You can test your knowledge with the revision exercises found in Section 11 of this guide.

Summary

- ▶ Indicate your contact details on the packaging in a way that ensures that incoming mail can be delivered.
- ▶ When indicating net quantity, use units of weight (mg, g, kg) or, in the case of liquid products, units of volume (ml, dl, l).
- ▶ The food batch number identifies products that belong to the same batch. The batch number is helpful in cases where products must be withdrawn from the market, for example.
- ▶ If you are selling foods of animal origin, include the oval identification mark on the packaging.
- ▶ Indicate a beverage’s alcoholic strength if it is more than 1.2 % vol.
- ▶ Be sure to indicate if you are using GM materials or the food has been irradiated.
- ▶ Be sure to follow any legislation on product-specific requirements.