



New Zealand Food Safety

Ministry for Primary Industries
Manatū Ahu Matua

COVID-19 Alert Level 2 & 3

PACK 3

Meal kits / repacking bulk food

Unite
against
COVID-19



Packaging and labelling



Know

What do you need to know?

- Unsafe and/or unsuitable packaging can make your food and drink unsafe. You need to know that the packaging you use is suitable for use with food and drinks, so it keeps your product safe.
- Not all food or drinks have to be labelled, but for those that are, the labels must meet the rules in the Australia New Zealand Food Standards Code (the Code).
- MPI has developed a guide to help you create your food and/or drink label. Follow '**A guide to Retail Food Labelling**' www.mpi.govt.nz/dmsdocument/45145-A-guide-to-retail-food-labelling
- All the information you need to label your re-packed food will be either on the bulk pack label (if it has one) or separate specification sheet (or similar) supplied with the bulk pack. It is important the label information is accurate especially for date marks and allergen information.

Package

- Only use packaging that doesn't cause, or contribute to, food or drink becoming unsafe or unsuitable.
- Check that packaging is intended for your type of foods or drink or use.
- Handle and store packaging with the same care as a food or drink, ingredient or input.

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Why is packaging important?

- Packaging protects your food or drink from becoming unsafe or unsuitable.
- Anything that touches your packaging (i.e. bugs, chemicals or foreign matter) can make your food or drink unsafe or unsuitable.

Labelling

- For all food and drink you label you must meet the rules in the Code.
- If your food or drink doesn't have to be labelled, you must still be able to tell your customers:
 - what's in the food or drink,
 - any warning statements,
 - if the food or drink is made from or contains genetically-modified ingredients or irradiated foods.

Why is labelling important?

- Labels allow your customers to make good and safe choices.
- Some of your customers may have medical conditions (e.g. allergies) which require them to include or avoid certain foods in their diet.
- Consistency in the layout of label (e.g. having a nutrition information panel and using minimum font sizes) can help your customers make good and safe choices.



Do

What do you need to do?

Package

- If you are packaging food or drink you must:
 - implement procedures for ensuring packaging will not cause, or contribute to, food or drink becoming unsafe or unsuitable,
 - only use packaging that is suitable for use with food and drink. Either:
 - purchase packaging labelled as being suitable for food or drink, or
 - get an assurance from your supplier that it is food grade.
 - apply the appropriate date marking, identify whether you need to label your food or drink.

Label

- You must meet the rules about labelling in the Code for any food or drink you label.
- Labels or specification sheets must include:
 - name of the food or drink,
 - lot/batch identification,
 - name and address of your New Zealand or Australian business,
 - any applicable advisory statements, warning statements and declarations,
 - any conditions for storage and use,
 - ingredients list,

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- date marking (e.g. Use By, Best Before etc.) (not required for food or drink with a shelf-life of more than 2 years),
- net contents,
- nutrition information panel ,
- information about nutrition, health and related claims (only if you've made a claim),
- information about characterising ingredients and components,
- if the product is or has been made with genetically-modified foods or irradiated foods.



Show

What do you need to show?

- Show your verifier:
 - your packaging and how you know it is safe and suitable for the foods you are packaging,
 - your food and drink labels and how you know what to put on these.