

## Meat Labelling Guidance

Prepacked food, including meat, requires a food label that must contain certain mandatory information.

This guidance document provides a summarised overview of labelling requirements for prepacked meat products.

The information contained is not extensive and individual business requirements will be dependent on the specific circumstances of the nature of individual business and the products they are producing or supplying.

If businesses have any specific concerns regarding their requirements these should be discussed with their authorised enforcement officer or official veterinarian.

### What must be included?

#### Name of the food

The name of the food must be clearly stated on the packaging and must not be misleading.

If the food has been processed in any way, the process must be included in the title, for example 'smoked bacon'.

#### List of ingredients – including Allergen Information

If your product has two or more ingredients (including water and additives) you must list all of them. Ingredients must be listed in order of weight, with the main ingredient first according to the amounts that were used to make the food.

Food products that contain any of the [14 allergens](#) as an ingredient must list these. Allergens must be highlighted on the label using a different font, style or background.

#### Quantitative declaration of ingredients (QUID) & Net Quantity

The QUID tells a customer the percentage of particular ingredients contained within a food product.

All packaged food above 5g or 5ml (except herbs and spices) must show the net quantity

## Identification marks

The identification mark is applied to Products Of Animal Origin (POAO) to show it has been produced in an establishment approved in accordance with food safety and hygiene regulations and is typically applied to wrapping, packaging, or labelling which contains, or is attached to, the POAO.

Please note: ID Marks used will differ depending on the product category and the establishment where the mark is applied.

[Further Guidance on Identification marks](#)

## Country of origin or place of provenance

The label must clearly show where the product has come from and the origin of the main ingredients must be given. This information must not mislead the consumer.

The country of origin must be displayed for all products containing: Beef, veal, lamb, mutton, pork, goat and poultry. The place of rearing and slaughter must also be provided if this differs from the place of origin.

## Storage conditions and date labelling

Most food labels should display either a 'best before' or 'use by' date so that it is clear how long the product can be kept and how best to store them

Further guidance on date labelling can be found here:

[WRAP Food Labelling Guidance Toolkit 2019](#)

## Name and address of manufacturer

The name and address of the manufacturer, packer and seller, must be stated on the label. The address must be a physical address where the business can be contacted.

## Preparation instructions

The preparation and cooking instructions must be given on a label if they are required.

If the products needs heated, the time and temperature of the oven and cooking time will be provided.

## More on food labelling

Food Standards Scotland have provided further guidance on food labelling requirements.

[Food labelling regulations & composition | Food Standard Scotland | Food Standards Scotland](#)

## Beef Labelling Guide

The compulsory beef labelling rules apply to everyone selling fresh or frozen beef or veal, for example, slaughterhouses, cutting plants, repackaging centres, shops, market stalls, supermarkets, butchers and farm shops.

The guidance can be found here:

[Beef labelling: guidance - gov.scot \(www.gov.scot\)](http://www.gov.scot)

## Example Label

### 6 Scottish Pork Sausages

**Storage:**

Keep refrigerated below 4°C

Suitable for home freezing. Ideally freeze as soon as possible after purchase, but always by 'use by date'.

Once defrosted use on same date and do not refreeze.

**Cooking Instructions:**

Oven: 200°C (Gas 6) - 25-30 mins – turn occasionally

**Ingredients:**

Minced pork (90%), Water, Rusks (**WHEAT\***), White Pepper, Sage, Salt, Nutmeg, **MUSTARD\***

**Pack Size:** 400g

**Allergy Information** – listed in **BOLD** and \*

**This product was reared and slaughtered by:**

Old McDonalds Farm, Inchmuir, AA1 1AA, Scotland

