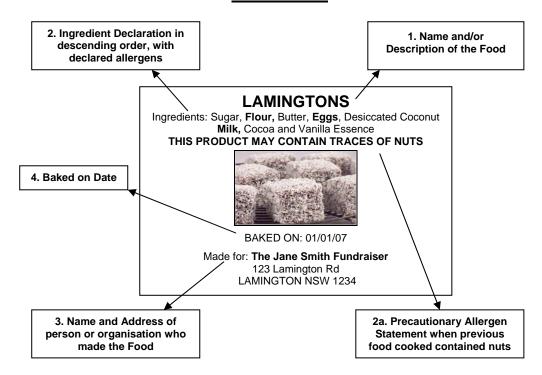
# **FACTSHEET** LABELLING REQUIREMENTS FOR FOOD SOLD AT FUNDRAISING EVENTS

### **EXAMPLE FOOD LABEL FOR THE SALE OF LAMINGTONS AT A FUNDRAISER**



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# **FACTSHEET** LABELLING REQUIREMENTS FOR FOOD SOLD AT FUNDRAISING EVENTS

### What is a Fundraising Event?

- Community Groups e.g. Church groups, School Fetes: a non-profitable group selling food to raise funds for a community group.
- Charitable Organisations e.g. Royal Blind Society, Child Flight; a non-profitable group selling food to raise funds for a charitable organisation.



#### Why do we need to label our foods?

- To identify or describe the food for consumers:
- To provide adequate information to help consumers make their own choices whether they are able or want to purchase the food.

## What information must a label bear for charitable organisations, community groups selling food at a fundraising event?

- Name or description of the food: 1.
- Ingredient declaration of what is in the food including mandatory statements (e.g. allergen labelling);
- Name and Address of the person or organisation who made the food;
- Baked on Date:
- Nutritional information panel (only when a nutritional claim has been made e.g. 99% fat free): and
- Directions for Storage and Use (only if selling perishable foods requiring refrigeration).

## 1. Name or Description of the food

A true name or description of the nature of the food must be included on the label. e.g. Lamingtons; Walnut and Date Slice; Strawberry Jam.

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# 2. Ingredient Declarations Including Mandatory Allergen Statements

A list of ingredients must be included on the label. The ingredients must be listed in descending order of ingoing weight.

e.g. flour, butter, sugar, milk, eggs, cocoa, vanilla

# Mandatory Allergen statements and warnings

Food containing any of the allergens listed below must be identified and given to the consumer either on request, displayed next to the food or on the packaging:

- Gluten;
- Fish and Fish Products;
- Crustacea (Shellfish) and Products;
- Egg and Egg Products;
- Milk and Milk Products;
- Soya beans and Products;
- Peanuts and Products:
- Sesame Seeds and Products;
- Other nuts and Products;
- Sulphites (a preservative) if added in concentrations of 10mg/kg or more;
- Royal Jelly;
- Bee Pollen; and
- Propolis (a substance collected by bees).

# 3. Name and Address of the person or organisation who made the food

So the food can be traced back to the maker, the name and address of the person or organisation must be included on the label. The address on the label must be a street address, as a post office box can not be traced.

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#### 4. Baked On Date

So that consumers are aware of the date the product was produced, a baked on date must be included on the label. E.g. Baked on 01/01/07

### 5. Nutritional Information Panel (NIP)

If a nutritional claim is made on the food e.g. 99% fat free, a

nutritional information panel must be included on the label. An NIP is a table which lists the content of the basic nutrients e.g. protein, fats, sugars, sodium, contained in food. However, if a nutritional claim has not been made, charitable organisations and community groups are exempt from bearing a NIP on the label.

Servings Per Container 9  Amount Per Serving		
	% Daily Val	lue
Total Fat 0g	0	96
Saturated Fat 0g	9 0	96
Cholesterol Omç	9 0	96
Sodium 15mg	1	96
Total Carbohydr	rate 26g 9	96
Dietary Fiber 2g		96
Sugars 7g		
Protein 2g		

For further information on Nutritional

Information Panels please visit the Food Standards Australia and New Zealand website: <a href="https://www.foodstandards.gov.au">www.foodstandards.gov.au</a>



# 6. Directions for Storage and Use

A statement of Directions for Storage and Use must be included on the label if perishable foods are sold such as, food required to be refrigerated.

e.g. keep product refrigerated

## For more information:

**NSW Food Authority:** Visit the NSW Food Authority website for more information at <a href="www.foodauthority.nsw.gov.au">www.foodauthority.nsw.gov.au</a> or call the NSW Food Authority Contact Centre on 1300 552 406

**Food Standards Australia and New Zealand (FSANZ):** Visit the FSANZ website for more information at www.foodstandards.gov.au