



Food Manufacture

Packing and Labelling Department

Lesson 3

Become proficient in the packing and labelling department in a food manufacturing environment by completing this course.





The labelling of a product contains information which complies with any legal requirements and allows the safe handling, display, storage and preparation of the product.





A legality check must be completed on any proofs of new labels to make sure they comply with:

- Verification of ingredients
- Allergen information
- Legislative requirements for the countries in which the product is for





**Labelling
information is
reviewed
whenever there
are changes to:**

- Product recipe
- Raw materials
- Supply chain
- Legislation
- Country of origin of ingredients



If a product label states a specific claim to satisfy a particular consumer group e.g., reduced sugar, then validation must occur.

The validation must be an ongoing verification to ensure claims are consistently being met especially in the case of allergen-free claims





Any cooking instructions provided will be fully validated to make sure that the product is always cooked in a way that is safe to consume.





Revision Activity 3

**Name two occasions
when labelling
information should be
reviewed?**