



PREREQUISITE OF FOOD LABELLING

Indonesian Center for Agricultural Training (ICAT) Lembang



**BADAN PENYULUHAN DAN PENGEMBANGAN
SUMBER DAYA MANUSIA PERTANIAN
KEMENTERIAN PERTANIAN**

**Profesional
Daya Saing
Wirausaha**



<http://bppsdmp.pertanian.go.id>



SPECIFIC LEARNING OBJECTIVE

After learning, the participants can understand:

1. The primary labelling term
2. The requirement of food labelling



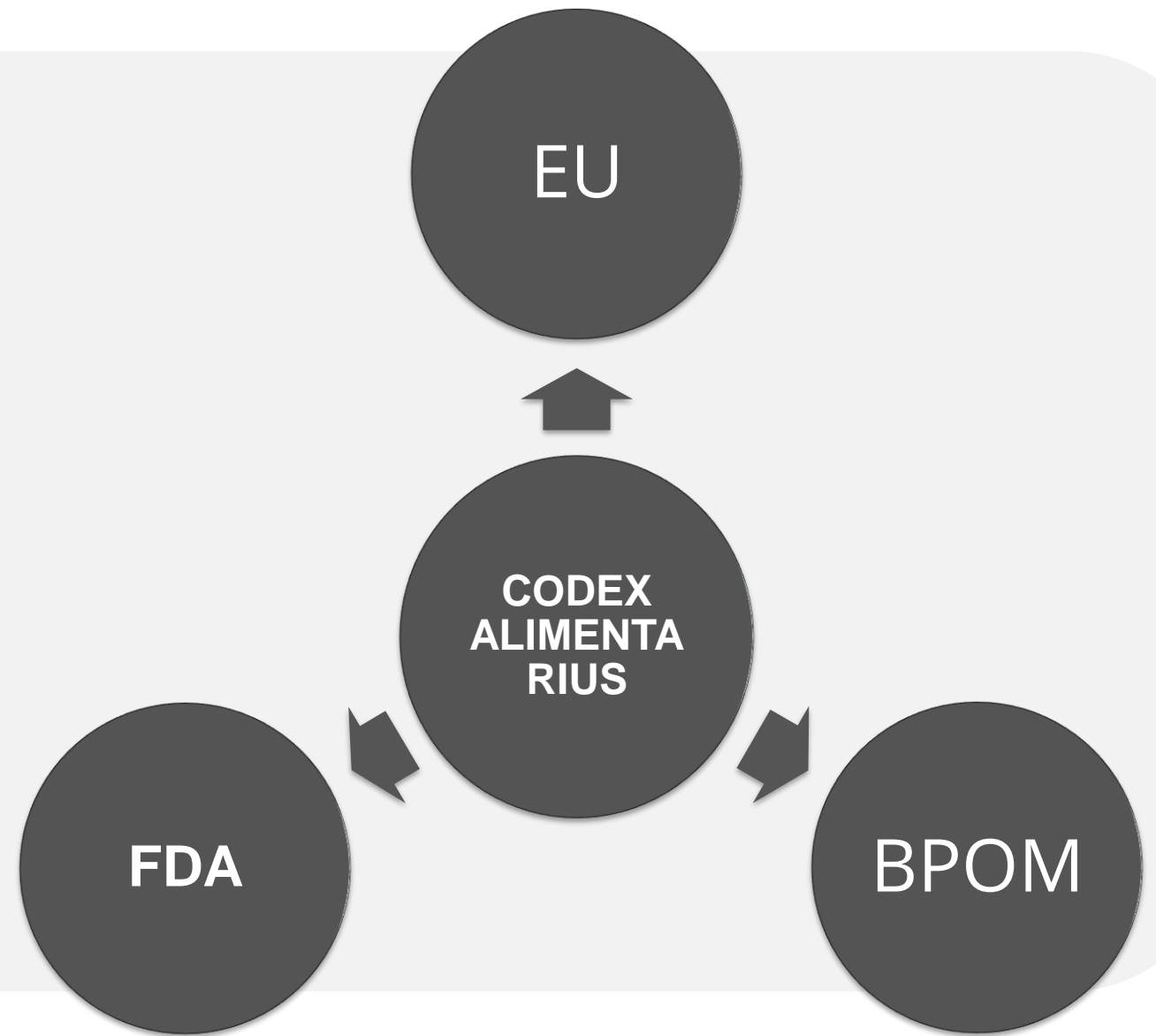




**What must
appears
in food label ?**



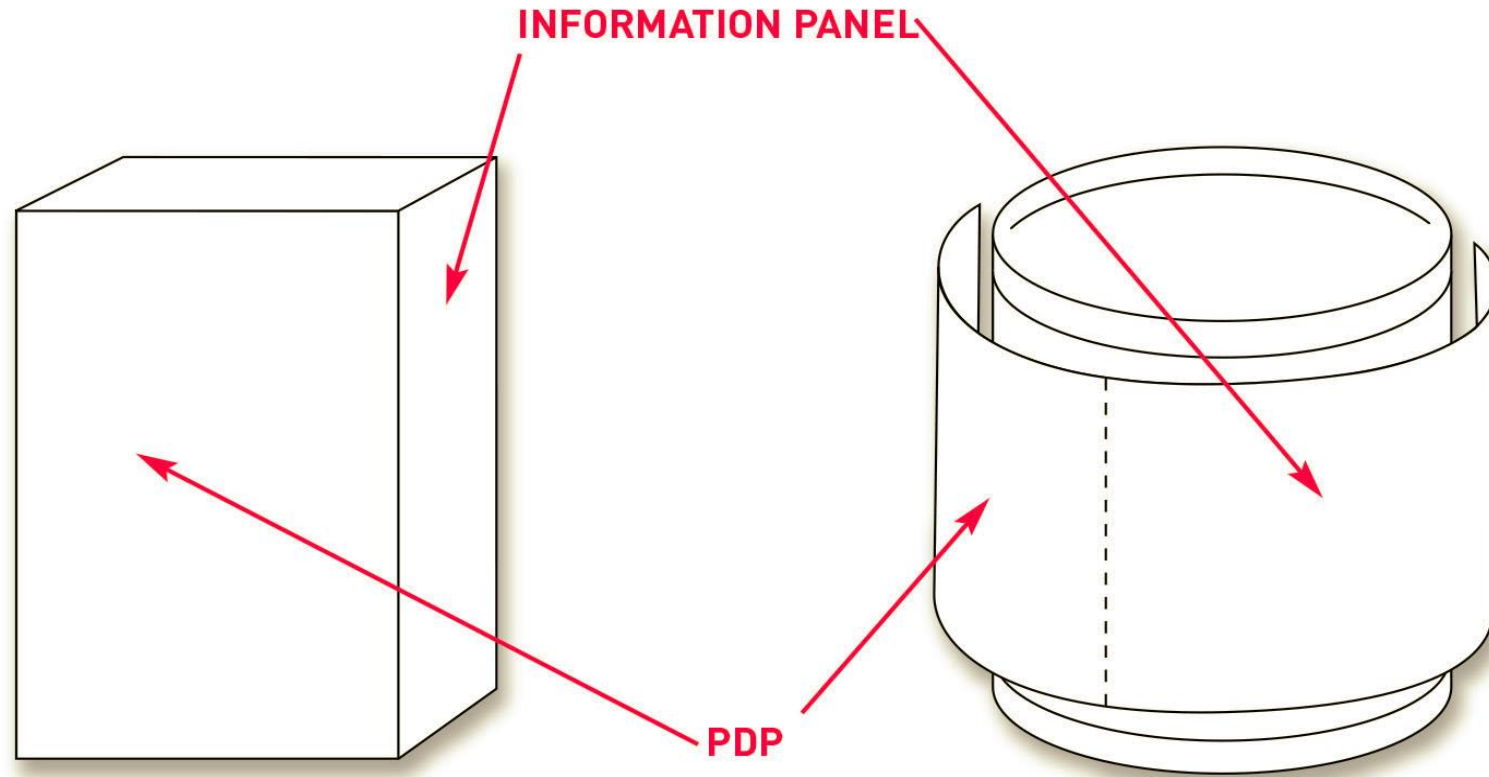
Regulation in food labelling



Prerequisite of Food Labelling

1. Statement of Identity
2. Net quantity of content
3. Manufacturer, packer, or seller
4. Date mark/expiry date
5. Distribution permit number
6. Halal
7. List of ingredients (including additives and allergens)
8. Production date and code
9. The origin of certain food ingredients
10. Nutrient Label





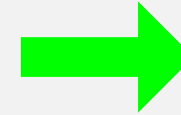
Two ways to label packages and containers

- All required label statements should be on the front label panel (the principal display panel or PDP)
OR
- Certain *specified* label statements on the PDP and another labeling on the information panel

Principal Display Panel or PDP :

The portion of the package label that is most likely to be seen by the consumer at the time of purchase

Alternate PDP



PDP



The Information that must be included on the principle display panel are : Statement of Identity; Net quantity of content; Manufacturer, packer, or seller; expiry date; halal logo; Distribution permit number

Information panel

- The information panel is the label panel immediately to the right of the PDP, as displayed to the consumer



Information Panel

- If this panel is not usable due to package design and construction (e.g., folded flaps), then the information panel is the next label panel immediately to the right

1. Statement of Identity

Consist of : a name of type and trade name of processed food.

Trade name/Brand

Can be in the form of images, words, letters, numbers, color arrangement, and other forms that have distinguishing power

A name of type*

statement/information about identity processed food.



*) The Type name must be included on the Food Label

....Statement of Identity

- * Name of Type of Processed Food must be :
The name specified by law or regulation



- * The type size must be reasonably related to the most prominent text on the label
(at least equal to or greater than lowercase letters “o” in Arial type with a size of 2 mm / 12 points Arial)



2. Net Quantity of Content



The amount of product in the container or package



Must be in terms of weight (for solid), numerical count or liquid measure



Must appear in a minimum type size based on of PDP



...Net Quantity of Contents



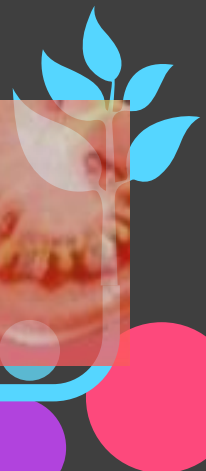
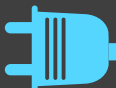
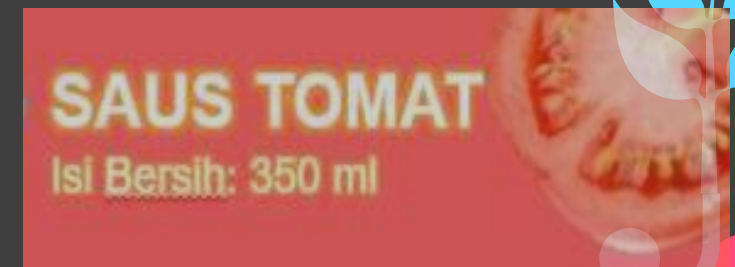
- miligram (mg)
- gram (g)
- kilogram (kg)



- mililiter (ml atau mL)
- liter (l atau L)



- miligram (mg)
- gram (g)
- kilogram (kg)
- mililiter (ml atau mL)
- liter (l atau L)



...Net Quantity of Contents



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PERMEN KARAMEL

BERAT BERSIH: 445 g (\pm 165 BUTIR @ 2.7 g)



Ikan Tuna dalam Saus Cabai
BPOM RI MD 123456789012
Net Weight 155 g
Drained weight 95 g

Udang lapis tepung (breaded shrimp)

BPOM RI MD 123456789012

Bobot bersih/Net weight: 120 g

Bobot tuntas/Drained weight: 95 g



3. Manufacturer/Packer/Seller



The label must state the name and address of manufacturer/packer/seller.



Distributors and packers must include a qualifying phrase such as “produced by.....” , “manufactured for” or “distributed by”

Produced by:

CV. Suka Suka Tbk
Indramayu 12345 – Indonesia

Produced by:

CV. Suka Suka

Jln. Cahaya Nusantara No. 35, RT 03 RW 02,
Desa Bukit Harja, Kecamatan Sukamulya,
Kabupaten Indramayu, Jawa Barat – Indonesia

- The domestic product which is also exported to other countries, then the label may include the words “Imported by:

Produced by : PT Maju Terus,
Tangerang 12345 – Indonesia.

Imported by:

Malaysia - Terus Terang, Sdn Bhd (012345-A) Jaya,
Selangor Malaysia.

Singapore -Terang Sejahtera, Marina Gardens, Singapore.

Brunei – Terang Maju, Junjungan Industrial Park, Brunei Darussalam.

- For Imported products

Sari Buah Anggur

Net weight : 250 g

BPOM RI ML 123456789012

Imported by :

PT. Jaya Indonesia Bogor
12345, Indonesia

Produced by:

Baek Hyun Food Agricultural Co. Ltd

G35-49, Gwangjang-ro, Cheongan-myeon,
Goesan-gun, Chungcheongbuk, Korea

Distributed by:

PT Sentosa Nusantara, Tangerang 54321,
Indonesia



4. Date Mark

- Two different date marks appear on food labels:
- **'Use-by'** - found on perishable food, e.g. milk, meat, fish. Food is not safe to eat after this date.
- **'Best before'** - found on a wide range of frozen, dried and canned food. 'Best before' dates are about quality, not safety, and are reliant on the food being stored according to the instructions on the label.
-



5. Distribution permit number

The distribution permit number for domestically processed food products must begin with the words “BPOM RI MD” followed by a digit number.



The distribution permit number for imported processed food products must begin with the words “BPOM RI ML” followed by a digit number.



Distribution permit number

- Must match with the food registration number listed on the distribution permit.
- If the processed food is a home industry processed food, the label must include the words “P-IRT” followed by the number of the Home Industry Food Production Certificate (SPP-IRT)



MILK PIE

Oleh - Oleh Khas Bali

P-IRT No. 1234567890123-45



6. Halal for those who are required

- Food packaged and traded in Indonesia must include halal information after obtaining a halal certificate.
- Halal information is listed in the section that is most easily seen and read by (PDP)



7. The list of ingredients

Material Used :



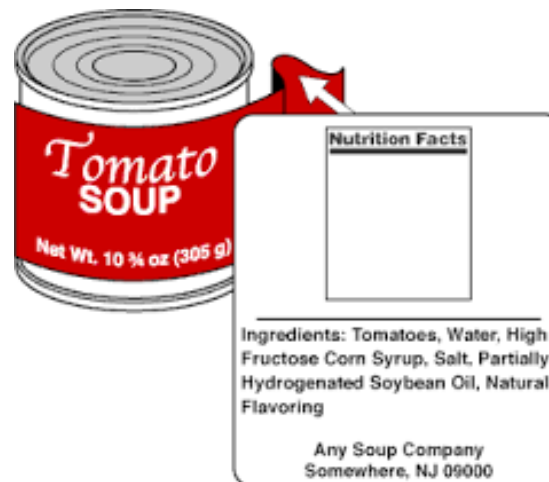
Raw Material



Food Additives



Auxiliary Material



Inclusion of Material List:



Preceded by writing

ingredient list"; "materials used";
"ingredients"; "composition"



Material name

Use a common name, complete and not
an abbreviation



Sequence

Starting with the most prominent largest
ingredient and ending with the smallest

Inclusion of the Number of Raw Materials



Raw materials give identity to processed food

Example :Contoh:
Meet on “Beef Meatballs”



Raw materials are emphasized on labelling (in the form of words or pictures)

Example:
Spicy shredded on the product “Crackers with Spicy Shredded” with emphasis on “with a sprinkling of spicy shredded”.



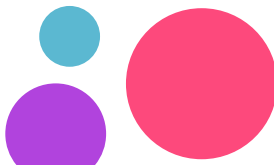
Raw materials are mentined in the type name food

Example:
Fish in the product “Fish Shredded”



Sweet Bread With Chocolate Chips

Ingredients: Wheat flour, Sugar, Salt, Milk powder, Bread fat, Cocoa powder, Chocolate pasta, **Chocolate Chips (5%)**, Emulsifier, Yeast, Potassium propionate preservatives



How to include Food Additives in the ingredient list

❑ Specially for food additives:

- Antioxidant
- Sweeteners (Natural or artificial)
- Preservatives
- Colouring agents (Natural or artificial) dan
- Flavouring agents

Type name must be included. Special for colouring agent with index number.

❑ Name of flavor group for flavoring agent including natural and synthetic flavours

Carry Over Food additives * must be listed after ingredients containing food additives

Composition :

Wheat flour, ..., soy sauce

contain sulfite preservatives),

synthetic colour erythrosine CI

No. 45430, Roast beef synthetic

flavor

*) Especially for food additives antioxidant, sweeteners, preservatives, colouring agent, flavouring agent





Inclusion of Information Without Food Additives

Information without
food additives is only
allowed for :

- a. Sweeteners
- b. Preservative
- c. Synthetic Colouring agent
- d. Antioxidant
- e. Flavouring agent

Information without
food additives on
food label can only
be included in the
form of :

- a. No Artificial Sweetener
- b. No Preservative
- c. No Synthetic colouring agent
- d. No Antioxidant
- e. No flavouring agent

Example :

Ingredients list:

Wheat flour, eggs, butter,
milk powder, scallion, salt,
garlic powder, pepper

No flavour enhancer



Ingredients list:

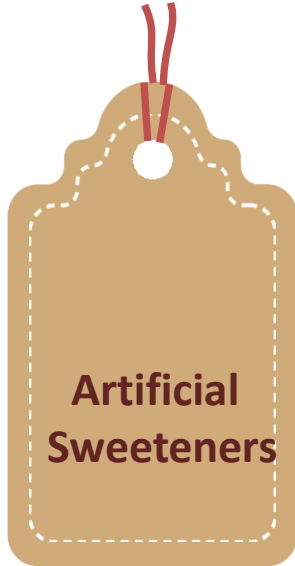
Wheat flour, eggs, butter,
milk powder, scallion, salt,
garlic powder, pepper

Non-MSG



Warning

Processed Foods Containing Sweeteners



**Processed Foods Containing
Artificial Sweeteners**

"Containing artificial sweeteners, it is recommended not to be consumed by children under 5 (five) years old, pregnant women, and breastfeeding mothers."



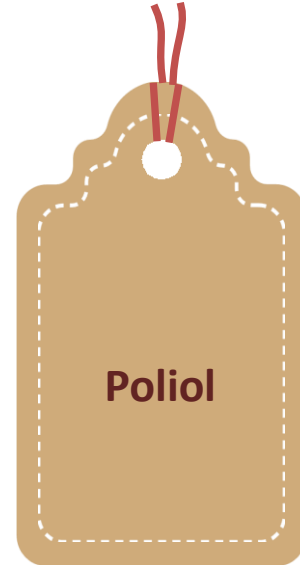
**Processed Foods for
Diabetics**

"For diabetics and people who need low-calorie foods"



**Processed Foods
Containing Aspartam**

"Contains phenylalanine, not suitable for phenylketonuric patients"



**Processed Foods
Containing Polioli**

"Overconsumption has a laxative effect"

8. Production Date and Code

- Production date and code must be stated on the label and placed in a section that is easy to see and read
- The production date and code on the label is preceded by the words “Production Code” followed by the batch number and production date.



9. The Origin of Certain Food Ingredients

Origin of Certain Food Ingredients From Animal or Plant

- ✓ It must be stated on the list of ingredients in the form of the name of the material followed by the origin of the material

Example:

Beef gelatin, lard, vegetable oil, soy protein, cocoa butter

Ingredients :

Fish Meat (60%), tapioca, wheat flour, soy protein isolate, garlic, sugar, salt, pepper, monosodium Glutamat flavour enhancer, fosfat stabilizer.

Pangan Food Produced Through Special Process

Genetically Engineered Products



Must include:
"GENETIC ENGINEERING PRODUCCYS"

Irradiation Pruduct



Must include:
"IRRADIATION"



Warning for Processed Food Derived from Pork

Processed food containing ingredients derived from pork



Processed food whose manufacturing process intersect and uses shared facilities with ingredients sourced from pork

Pada proses pembuatannya bersinggungan dan/atau menggunakan fasilitas bersama dengan bahan bersumber babi



2D Barcode

- The label must include 2 (two) dimension barcode.
- A code that can be read by tracking application used for product identification, tracking and traceability

QR code contains information:

- Distribution permit number
- Validity period distribution permit

BPOM RI



atau

BPOM RI



1D Barcodes



Consist of perpendicular lines with different thickness type dimensions and color density



a unique identification of a product and appropriate and fast information transfer media



BARCODES



- Means to the global market that each product has a unique product number worldwide and is different for one type of product (export markets must use barcodes by the respective importers).
- Refer to national and international regulations towards Standardization of the form and content of the label.
- Market demand towards efficiency and accuracy, also automation, consumers will be quickly served, right, fast and accurate

Barcode Implementation on product

Recommended Color for Foreground (line)

- Black
- Green
- Blue
- Brown



Recommended Color for Background

- White
- Yellow
- Brown



Nutrition Facts

Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated cottonseed oil, high fructose corn syrup, whey, eggs, vanilla, natural and artificial flavoring, salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin, mono- and diglycerides.

Contains: Wheat, Milk, Egg and Soy.

Any Cookie Company
College Park, MD 20740

INGREDIENTS

Water, Carrots, Onions, Red Lentils (4.5%) Potatoes, Cauliflower, Leeks, Peas, Cornflower, **Wheat** flour, Cream (**milk**), Yeast Extract, Concentrated Tomato Paste, Garlic, Sugar, **Celery** Seed, Sunflower Oil, Herb and Spice, White Pepper, Parsley

ALLERGY ADVICE

For allergens, see ingredients in **bold**

Allergen Information



Foods that are known to cause allergies and intolerances may be listed in a box or highlighted to draw attention to their presence, e.g. this product contains Milk



Declaration of any ingredients that are a major food allergen under the act or that contains a protein derived from any major food allergen



may be indicated in the ingredients list or by use of “contains (allergen)” adjacent to ingredient list

gluten, present in
wheat, barley and rye



Peanuts



Soybeans



Milk



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide



Lupin



Molluscs



The presence of any of these in
pre-packaged products has to be
declared.

Texts, Logos/Images related to Environmental Sustainability

- Texts, logos, and pictures related to environmental sustainability can be in the form of ecolabels, renewable packaging or other terms of meaning.
- Inclusion of related text, logo, and images with ecological sustainability must be accompanied by data support that can be accounted for under the provisions of the legislation.



KODE DAUR ULANG

SIMBOL	JENIS POLIMER
	Polietilena tereftalat (PET)
	HDPE
	Polivinil klorida (PVC)
	LDPE
	Polipropilen (PP)
	Polistiren (PS)
	Lain-lain



LOGO TARA PANGAN

10. Nutrition Label

1

BPOM regulation Nomor 31 Tahun 2018 About Processed Food Labels

PASAL 43

Information about nutritional content and non-nutrition
MANDATORY listed for all processed food



Listed in the form
**NUTRITION VALUE
INFORMATION TABLE**

WAJIB

INFORMASI NILAI GIZI		
Takaran saji	20 g	
5 Sajian per kemasan		
JUMLAH PER SAJIAN		
Energi total	100 kkal	
Energi dari lemak	30 kkal	
		% AKG
Lemak total	3 g	5%
Lemak jenuh	2 g	10%
Protein	2 g	4%
Karbohidrat total	17 g	6%
Serat Pangan	1 g	4%
Gula	5 g	
Garam (Natrium)	105 mg	4%
Vitamin A		15%
Vitamin B1		15%
Vitamin B2		10%
Vitamin B3		10%
Kalsium		15%
Zat Besi		15%
*Persen AKG berdasarkan kebutuhan energi 2150 kkal. Kebutuhan energi anda mungkin lebih tinggi atau lebih rendah.		

2

BPOM Regulation Nomor 22 Tahun 2019 about Nutritional Value Information on processed food

PASAL 2

Everyone who produces or distributes processed food must include Nutrition Value Information on the label

Information on Nutritional Value is a list of nutritional and non-nutritional content processed food as food product processed are sold according to a standardized format

Nutritional Value Information is mandatory for all foods, **EXCEPT** : ground coffee, powdered tea, tea bags, bottled water (dew water, mineral water, demineralized water), herbs, spices, seasoning, condiment

Information on nutritional value forbidden to be included on the label of alcoholic beverages

The serving size is

the amount of Processed Food reasonable to consume in one mealtimes, expressed in Metric Units and appropriate household size The Processed Food

01

Type and content nutritional and non-nutritive substances.

Mandatory Nutrients: Total energy, total fat, fat Fed up, protein, total carbohydrates, sugar, and salt (sodium)

03

INFORMASI NILAI GIZI		
Takaran saji		20 g
5 Sajian per kemasan		
JUMLAH PER SAJIAN		
Energi total		100 kkal
Energi dari lemak		30 kkal
Lemak total	3 g	% AKG 5%
Lemak jenuh	2 g	10%
Protein	2 g	4%
Karbohidrat tota	17 g	6%
Serat Pangan	1 g	4%
Gula	5 g	
Garam (Natrium)	105 mg	4%
Vitamin A		15%
Vitamin B1		15%
Vitamin B2		10%
Vitamin B3		10%
Kalsium		15%
Zat Besi		15%
*Persen AKG berdasarkan kebutuhan energi 2150 kkal. Kebutuhan energi anda mungkin lebih tinggi atau lebih rendah.		

02

The number of servings per pack shows

the number of servings that are available in one package Food

04

Percentage Number of nutritional needs

is the percentage of contribution nutrients in one product compared to the amount the need for these nutrients in a day.

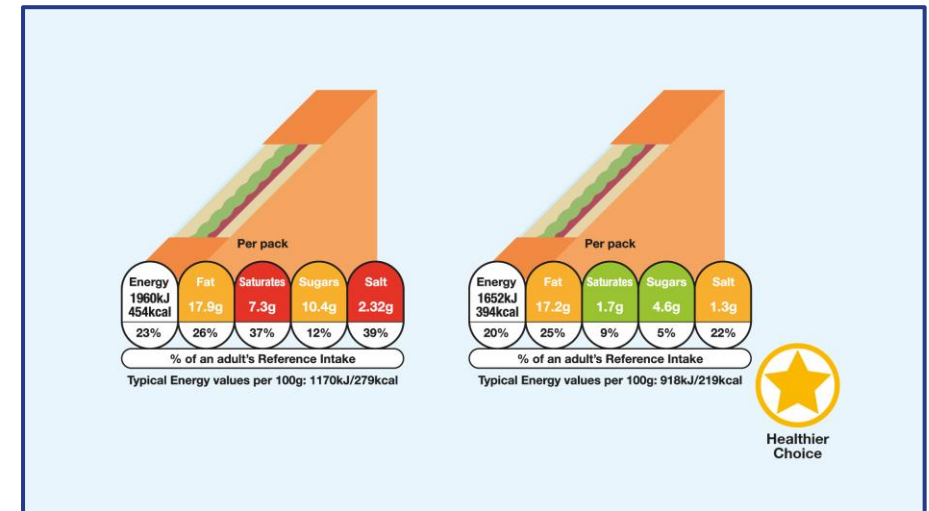
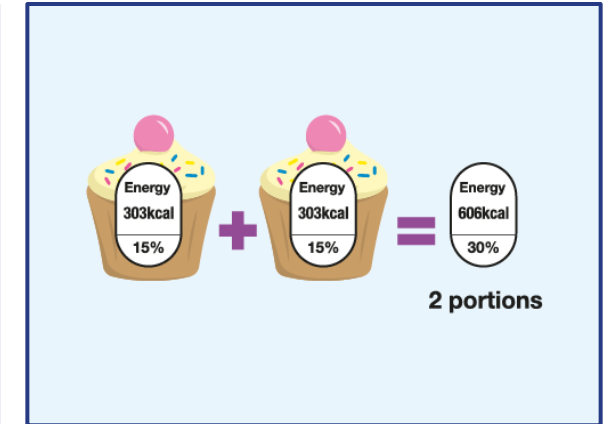
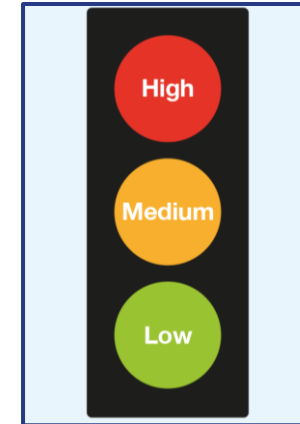
05

Footnotes are information that explains that the percentage of nutritional needs indicated in Information calculated nutritional value based on energy requirements 2150 kkal for the general group. This energy requirement can be higher or lower, tailored to your needs

Evidenced by the results of nutrient analysis from an accredited laboratory*

Traffic light labelling

- The red, amber and green colours show at a glance whether a product is high, medium or low for fat, saturates, sugars or salt.
- The colour coding can be used to compare two products.
- The portion size is given on the pack and if a consumer is eating more or less than the portion size shown, then the numbers shown on the label need to be adjusted accordingly.



Storage and preparation conditions

- In cases where food require special storage conditions and/or conditions of use, these must be clearly indicated.
- When necessary, instructions on how to prepare and cook the food must also be given on the label.



Prohibition on The Use of Labels



**THANK
YOU**

**THANK
YOU**

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YOU**