

## Identification of additives and genetically modified foods when sold loose

This information sheet serves to provide information on the requirements of identifying additives and genetically modified foodstuffs when sold loose. A food business operator remains obliged to conduct comprehensive checks and assessments on the basis of current legislation and to comply with the relevant guidelines, from which other requirements may arise in individual cases. They bear main responsibility for producing and supplying safe food and are responsible for ensuring compliance with the requirements in place.

Information about ensuring good manufacturing practice can be obtained from the 'Guidelines on good practice in manufacturing' as created by trade associations. Details on guidelines already published concerning 'good hygiene practice' can be obtained from the German Federation for Food Law and Food Science (BLL) at: [www.bll.de/themen/hygiene/](http://www.bll.de/themen/hygiene/).

When checking to ascertain whether identification is required on the food and drink menus, it is recommended to check the list of ingredients of packaged foods to see whether the additives listed below are present (P. 2). For packaged foodstuffs being delivered to mass caterers or restaurants, a list of ingredients must be included on the packaging or be specified in the commercial documents. For products without a list of ingredients, e.g. food disbursed communally in open containers, it is advised to obtain information from the supplier concerning the various additives which must be identified. Information on whether an ingredient has been produced from genetically-modified raw materials can either be obtained from the list of ingredients or - if unavailable - from the delivery documents or a label on the packaging (generally worded as follows: 'Contains GM').

### 1 Method of identification:

If sold loose, the identification of additives is to be provided in clear, legible writing on a sign on top of (or next to) the goods. When identifying the respective additives and genetically modified ingredients, the official wording must be included in column 2 ('Identification' table provided in following section).

In restaurants/takeaway snack bars, the identification on food and drink menus can take the form of footnotes if reference thereto is made in the name of the good (see sample menu P. 3).

In sales departments, butchers, bakeries and canteens/catering establishments, identification can take the form of a generic poster or other written record (folder), if it is directly accessible to the consumer. However, this must include the class name and additive/E number (see the table on page 2, column 1). Clear visual reference must be made to the notes.

***Important notice:*** Not all additives are permitted for use in all foodstuffs. This information sheet does not contain information on which additives are permitted for which foodstuffs. Detailed permit regulations are stated in the annexes of the German Additives Admission Ordinance (ZZuIV).

## 2 Identification of additives

Class name, additive (E number)	Identification	Examples for foodstuffs which may contain these additives
<u>Colourings</u> E.g. beta carotene (E 160a) and riboflavin (E101)	'Contains colouring'	Fanta, ginger ale
<u>Preservatives</u> E.g. sorbic acid (E 200-203) and benzoic acid (E 210-213) Solely for use of E 249 - E 250 E 251 - E 252 or a mixture of these substances	'Contains preservative' or 'Conserved' Can be substituted with 'Contains nitrite salting mix' 'Contains nitrate' 'Contains nitrite salting mix and nitrate'	Baked goods, cheese, sausages, delicatessen salads
<u>Antioxidants</u> E.g. ascorbic acid (E 300-302) and tocopherols (E 306-309)	'Contains antioxidants'	Lemonade, jams, fats and oils
<u>Flavour enhancers</u> E.g. glutamate (E 620-625) and calcium chloride (E 509)	'Contains flavour enhancers'	Spice mixes, soup powder, meat products
<u>Stabilisers, phosphate</u> (E 338-E 341), (E 450-452)	'Contains phosphate'	Bratwurst, boiled sausage
<u>Iron salts</u> (No class name) E 579, E 585	'Blackened'	Black olives
<u>Surface-treatment substances</u> E.g. beeswax E 901 - E 904, E 912, E 914	'Waxed'	Citrus fruits, apples, pears
<u>Sweeteners</u> Aspartame (E 951) or Aspartame-acesulfame salt (E 962)	'Contains a source of phenylalanine'	Energy-reduced foods (e.g. beverages)
<u>Sugar substitutes</u> Sorbitol (E420), xylitol (E 967), sweeteners such as cyclamate (E952) and saccharin (E954)	'Contains sweetener(s)'	Energy-reduced foods/beverages, delicatessen salads

## 3 Other regulations

Ingredient	Identification	Examples
<u>Caffeine</u> (no class name, no E)	'Contains caffeine'	Cola, energy drinks

number)		
<u>Quinine, quinine salts</u> (no class name, no E number)	'Contains quinine'	Tonic water, bitter lemon
<u>Ingredients sourced from genetically modified organisms</u>	'Genetically modified' or 'produced from GM (...)'	E.g. salad dressing or frying oil made from GM soya or corn

#### 4 Sample menu for identifying ingredients

Description	Price	Remarks
<p><u>Note:</u> The name of the dish indicates the main content and the additives. The additives named in this menu may not be contained in the products you are using. For beverages, the quantity is also to be indicated.</p>		<p><u>Note:</u> The remarks are not included in the menu and are solely for your information</p>
<b>Hor d'oeuvres</b>		
Italian salad with ham <sub>1,2,4</sub> , cheese <sub>4</sub> , eggs, tuna	€5.00	If not (regular) ham, indicate shoulder ham, formed shoulder ham
Greek salad with herb dressing, feta cheese and black olives <sub>9</sub>	€6.50	Feta is a white cheese made from sheep or goats' milk and is a protected designation of origin (Greece)
Broccoli cream soup <sub>2</sub> with smoked salmon strips <sub>1</sub>	€1.90	It must be real salmon otherwise salmon substitute must be specified.
<b>Hot dishes</b>		
'Werra' pizza with formed shoulder ham <sub>1,2,3,4,5</sub> , spicy sausage <sub>1,4</sub> , cheese <sub>4</sub>	€6.50	Pizza cheese and food preparations made from skimmed milk and vegetable fat are not cheese
Pork Wiener Schnitzel with chips and salad <sub>2,3</sub>	€ 8.50	If the type of meat is not specified, it must be veal.
Cordon Bleu <sub>1,2,3,4,5</sub> with rösti <sub>2</sub> and salad <sub>2,3</sub>	€11.50	Veal, otherwise specify type of meat
'Peking' stir-fry <sub>3</sub> with chicken strips, mixed vegetables, soy sauce <sub>2,4</sub> rice	€7.50	
Grilled veal (finely diced) rotisserie-cooked <sub>1,2,5</sub> with tzatziki, chips and salad <sub>1</sub>	€6.00	Is not a doner kebab (see doner information sheet)
<b>Desserts</b>		

Mouse au chocolate (suitable for diabetics) <sub>6,10</sub>		€3.50	Using table sugar would be hazardous to health
<b>Non-alcoholic drinks</b>			
Cola <sub>4,7</sub>	0.3 l	€1.90	
Cola light <sub>4,7,10</sub>	0.3 l	€1.90	
Apple juice	0.2 l	€ 1.60	A drink can only be designated as fruit <i>juice</i> if its fruit content corresponds to 100%. Fruit juice drinks are diluted preparations.
Mineral water	0.3 l	1.50 €	Beverage designated as mineral water may only be offered in bottles.

**Footnote:**

1= contains preservative, 2= contains flavour enhancer,, 3 = contains antioxidant, 4 = contains colouring, 5 = contains phosphate, 6 = contains sweetener, 7 = contains caffeine, 8 = contains quinine, 9 = blackened, 10 = contains a source of phenylalanine

**Food inspection and animal health**

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Sprechzeiten nach Vereinbarung