

# Information Sheet on Labeling

This document is a translation of the Afro-Pfingsten Association and refers to the German version of the leaflet "Kennzeichnung", which is binding.

Kantonales Labor Zürich. 2024. „Merkblatt Kennzeichnung“. Kanton Zürich. Accessed September 16 2024. <https://www.zh.ch/content/dam/zhweb/bilder-dokumente/themen/gesundheit/lebensmittelkontrollen/MD-00084.pdf>.

## Labeling of pre-packaged foods

### Product examples

#### Sandwich mit Fleischkäse 1

Zutaten: 2

Toastbrot (Weizenmehl, Wasser, Kochsalz, Hefe, 3 Sonnenblumenöl gehärtet, Soja 4 mehl, Emulgator E 471, Konservierungsstoff E 282),

Fleischkäse 30 % (Schweinefleisch, Speck, Eis, Schwarte, 5 Rindfleisch, Milcheiweiss, Nitritpökelsalz (Kochsalz, Konservierungsstoff E 250), Laktose, Maltodextrin, Gewürze, Stabilisator E 331, 6 Antioxidationsmittel E 300, Zucker),

Gewürzgurken (Antioxidationsmittel Kaliummetabisulfit), 11  
Margarine (Emulgator E 471).

Hergestellt in der Schweiz 7

Sandwich AG  
Musterstrasse 15 8  
8032 Zürich

Aufbewahren bei höchstens 5 °C

Zu verbrauchen bis: 06.01.2025

Durchschnittliche Nährwerte pro 100 g	
Energie:	1031 kJ / 247 kcal
Fett:	15 g
davon gesättigte Fettsäuren:	7.2 g
Kohlenhydrate:	20 g
davon Zucker:	2.3 g
Eiweiss:	8.0 g
Salz:	1.5 g

### Further examples for other products

L-234567 12

250 g, 250 ml 13

Tiefkühlprodukt, bei -18 °C oder kälter aufbewahren. 9

Nach dem Auftauen nicht wieder einfrieren.

Vor dem Verzehr kochen,  
vor dem Verzehr gründlich waschen.

Alkoholgehalt in % vol. 14

Pasteurisiert, gefriergetrocknet, konzentriert, 15  
geräuchert, pulverförmig, rückverdünnt, aufgetaut

## Specific Labeling Regulations / Legal Basis

- 1 Description / Art. 6 LIV**

The product description must correspond to the nature, species, variety, genus and quality. Fantasy or trade names are not sufficient. The legally prescribed designation must be used as the product designation. If there is no such designation, either a customary designation or, in the absence of such a designation, a descriptive designation must be used.
- 2 List of ingredients / Art. 8 and Annex 5 LIV**

The list must be preceded by a heading in which the word “Ingredients” appears. All ingredients must be listed in descending order of quantity. Specific regulations must be considered.
- 3 Compound ingredients / Annex 5 Part E LIV**

Indication of the product name and its ingredients and additives. If the compound ingredient accounts for less than 2% of the final product, then, if the composition is specified in a regulation, only the name of the compound ingredient may be stated together with the additives that are still active in the final product. Allergenic ingredients must always be declared.
- 4 Allergens / Art. 11 and Annex 6 LIV**

Ingredients that may cause allergies or other undesirable reactions must always be indicated and specifically highlighted in the list of ingredients (e.g. in bold type): cereals containing gluten (exact name of type), crustaceans, eggs, fish, peanuts, soybeans, milk and lactose, nuts (exact name of type), celery, mustard, sesame, sulphur dioxide and sulphites, lupins, molluscs. Unintentional mixing or contamination must also be indicated if the corresponding threshold values are exceeded.
- 5 Quantitative indication of ingredients / Art. 12 and Annex 7 LIV**

If mentioned in the product name, associated with it, emphasized by words or images, or characteristic of the food, the indication must be given in percent by mass.
- 6 Declaration of additives / Annex 5 Part C LIV**

Functional class and E-No. or name. Sulphur dioxide and sulphites must be declared with their functional class and name, as they can cause undesirable reactions. The permitted additives can be found in the Additives Ordinance.
- 7 Country of production of the food and the ingredients / Art. 15 and 16 LIV**

If not evident from the address or the description. The origin of ingredients must be indicated if the ingredient accounts for 50% or more (for ingredients of animal origin: from 20%) and the presentation of the product suggests that the ingredient has an origin that does not correspond.
- 8 Full address / Art. 3 LIV**

The manufacturer, importer, packer or seller must be stated. The sole indication of a website is not sufficient.
- 9 Storage and use conditions / Art. 14 LIV**

In the case of foodstuffs that must be stored chilled or frozen, the storage temperatures must be indicated. If the foodstuff requires special conditions of use, these must also be stated.
- 10 Dating / Art. 13 and Annex 8 LIV**

For perishable foods that must be refrigerated “to be consumed by...”, otherwise “best before...”.

**11 Nutrition declaration/Art.21 to Art.28 and Annexes 9 to 12 LIV**

With a few exceptions, a nutrition declaration is mandatory. The declaration per 100 g or 100 ml includes at least the energy in kJ and kcal as well as the content of fat, saturated fatty acids, carbohydrates, sugar, protein and salt in grams.

**12 Lot of goods / Art.19 and Art.20 LIV**

The lot is used to ensure traceability. A lot (also known as a “batch”) comprises all production or sales units that were manufactured or packaged under practically the same circumstances. If traceability can be ensured on the basis of the dating (at least the day and month), no separate batch number is required.

**13 Specification of quantities /Art.4 MeAV**

The indication of the weight in mass or volume must be exact, expressions such as “approx.” are prohibited.

**14 Alcohol content/Art.18LIV**

For drinks over 1.2 percent by volume in “% vol.”

**15 Reference to physical condition or technological process / Art. 2 and Annex 2 LIV**

Additional information depending on the manufacture and/or composition of the product, if the omission could lead to deception.

## **General regulations on labeling**

Food law stipulates that pre-packaged foods must be declared with various labeling elements (Art. 12 and 13 LMG, Art. 36 LGV, Art. 3 and following LIV).

Furthermore:

- The information must be displayed in a clearly visible place in easily legible and indelible lettering. The minimum font size is an x-height of 1.2 mm, which is approximately Arial 7 font size.
- They must be written in at least one official language (German, French, Italian).
- The labeling must not be deceptive (Art. 18 LMG and Art. 12 LGV).

## **Legal basis**

The most important legal texts for the labeling of pre-packaged foods are

- Foodstuffs Act (LMG)
- Ordinance on Foodstuffs and Utility Articles (LGV)
- Ordinance on Food Information (LIV)
- Agricultural Declaration Ordinance (LDV)
- Ordinance on Additives (ZuV)
- Quantity Indication Ordinance (MeAV)
- Ordinance of the FDJP on the Indication of Quantities (MeAV-FDJP)
- Protection of designations of origin and geographical indications (GUB/GGA)
- Organic Farming Ordinance
- Other product-specific ordinances