

PLAIN ENGLISH ALLERGEN LABELLING (PEAL)

The new requirements for the labelling of allergens in food.

Current labelling requirements

CHICKEN SCHNITZEL

INGREDIENTS: CHICKEN BREAST (60%), WATER, PANKO BREADCRUMBS (10%) (WHEAT FLOUR, YEAST, SUGAR, SALT, WHEAT GLUTEN, CANOLA OIL, COLOURS), RICE FLOUR, CANOLA OIL, SOYA PROTEIN CONCENTRATE, WHEAT FLOUR, TEXTURED SOYA PROTEIN, SUGAR, WHEAT STARCH, SALT, MINERAL SALT, WHEAT GLUTEN, VEGETABLE GUM. CONTAINS: WHEAT, SOYA, GLUTEN

KEEP REFRIGERATED

MADE IN AUSTRALIA FROM 100% AUSTRALIAN INGREDIENTS

BEST BEFORE 1.Jun.22 10:53 PLU 000100

\$/kg NET kg
10.99 1.000
\$10.99

0 200100 010996 **TOTAL PRICE**

WEDDERBURN
101 WILLIAMSON ROAD, INGLEBURN NSW 2565

Statement of ingredients with allergens in bold

Summary statement of allergens in bold

New labelling requirements (PEAL)

CHICKEN SCHNITZEL

INGREDIENTS: CHICKEN BREAST (60%), WATER, PANKO BREADCRUMBS (10%) (**WHEAT FLOUR**, YEAST, SUGAR, SALT, **WHEAT GLUTEN**, CANOLA OIL, COLOURS), RICE FLOUR, CANOLA OIL, **SOYA** PROTEIN CONCENTRATE, **WHEAT FLOUR**, TEXTURED **SOYA** PROTEIN, SUGAR, **WHEAT STARCH**, SALT, MINERAL SALT, **WHEAT GLUTEN**, VEGETABLE GUM.

CONTAINS: **WHEAT, SOYA, GLUTEN**

KEEP REFRIGERATED

MADE IN AUSTRALIA FROM 100% AUSTRALIAN INGREDIENTS

BEST BEFORE 25.Feb.24 09:13 PLU 000100

\$/kg NET kg
10.99 1.000
\$10.99

0 200100 010996 **TOTAL PRICE**

WEDDERBURN
101 WILLIAMSON ROAD, INGLEBURN NSW 2565

IS YOUR EQUIPMENT COMPLIANT? WE ARE HERE TO HELP.

The deadline for compliance is 25 February 2024. Beat the rush, contact us for a FREE assessment of your current labelling requirements today.



PLAIN ENGLISH ALLERGEN LABELLING (PEAL)

On 25 February 2021 the Australia New Zealand Food Standards Code (the Code) was amended to introduce new requirements for the labelling of allergens in food (PEAL).

These requirements include that allergen information is to be declared:

- in a specific format and location on food labels, and
- simple, plain English terms in bold font

Businesses have 3 years from 25 February 2021 to implement the new requirements. During this transition period, businesses can comply with either the existing allergen declaration requirements in the Code, or the new requirements.

A 2 year stock-in-trade period will follow the transition period. Any food packaged and labelled with existing allergen declarations before the end of the transition period may be sold for up to 2 years after the end of the transition period (Australia New Zealand Food Standards Code 2021)*.

Most common food allergens:

- peanuts
- tree nuts
- milk
- eggs
- sesame seeds
- fish
- shellfish
- soy
- lupin
- wheat

Why is the legislation changing?

Allergens in food and beverages can result in death or serious illness. Consumer consultation found that when allergens were declared on food labels, they were not always clear and easily identifiable. The changes will help people find allergen information on food and beverage labels more quickly and easily, so they can make informed and safe food choices.

ARE YOU PRINTING INGREDIENTS ON LABELS FOR FOOD OR BEVERAGES?

You may need to take action to get PEAL compliant.
Contact us for a FREE assessment of your current equipment and labelling requirements.

CONTACT US TODAY

Beat the rush for the **February 2024** deadline, get PEAL compliant today.

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*Information correct at the time of publishing.