

Study of cheese labeling information in the local market.

Ramírez-Olivares, N. (*) (1), Millán, R. (1), Carrascosa, C. (1), Pérez-González, G. (2), Sanjuán, E. (1).

(1) *Departamento de Patología Animal, Producción Animal, Bromatología y Tecnología de los Alimentos. ULPGC. Facultad de Veterinaria. Gran Canaria. Arucas. España. natividad.ramirez@ulpgc.es.* (2) *Área de Salud de Fuerteventura. Servicio Canario Salud. Gobierno de Canarias.*

INTRODUCTION

Food labelling must provide consumers with clear information about products on sale. Food crises, growing and stricter customer demands and new consumer habits have brought about changes in food labelling regulations that amend previously proposed label models. Hence for products it is understood that any provided information must adapt as much as possible to what is legally expected.

A correct label model is very point to an adjusted model of the information that should appear on the label of cheeses marketed in the market, given the importance that conforms to legal compliance

METHOD:

To conduct this study, 53 artisanal cheese label and without packaging and 26 industrial and packaged cheese labels. The collected labels covered different cheese maturity times and milk's origins. The labelling legislation directly apply from EU Regulation No. 1169/2011, EU Regulation No. 853/2004, along with National Provisions taken from Spanish RD 1113/2006, RD 818/2015, RD 126/2015, RD 1181/2018, RD 1334/1999 (repealed except for Article 12 on lots and Article 18 (about the language labels must be written in)).

Food denomination: However, this is not necessary for those whose food denomination clearly refers to the substance or product in question. The «cheese mixture» when milk comes from two species or more, and in descending order of proportions, indicating «matured cheese» or the facultative denomination according to:

Facultative denominations	Weight > 1.5 kg	Weight ≤1.5 kg
	Minimum maturity Days	
Soft	7	
Semi-hard	35	20
Hard	105	45
Vintage	180	100
Mature	270	

List of ingredients: After the legend «ingredients», all the ingredients should be included in decreasing weight order. The «cheese mixture» should indicate the animal species in decreasing weight order.

Substances or products causing allergies or intolerances: They should be typographically distinguished, but are unnecessary if the food denomination clearly refers to the substance or product in question.

Cheese surface coverings and processing: Of these three, to cause allergy or intolerance, So it must be declared on labels.

Quantitative indication of ingredients: Labels could mention «Fatty» (cheese with 45%-60% fat content of the total dry extract) or «Extra-fatty» (cheese with more than 60% of fat content of the total dry extract). However, this is not compulsory when it forms part of nutritional labelling.

Net food quantity: Net quantity was expressed as units of weight (kilograms or grams)

Minimum duration date or expiry date: The following must be included: «best before ...», followed by the day and month for those cheeses whose duration was less than 3 months (semi-hard); «best before ...», followed by the month and year for these cheeses with a longer duration (hard).

Special conservation and/or use conditions: need to be kept at a temperatura and in especial conservation

Nutrition declaration.: Except cheeses sold in whole pieces with the label directly attached to the crust and uncoated by a container.

The (trade) name and address of the food company operator: The name, trade name and address of the operator.

Lot: According to Art. 12 of RD 1334/1999 of 31 July, the «lot» indication or the letter «L» must appear on labels.

Marked identification: As products were of animal origin, this mark must be oval and include the name or initials of the country in question, the establishment's authorisation number and the «Economic Community».

Heat treatment: The legend «made with raw milk» must appear on labels for being products that do not undergo milk heat treatment.

Country or place of origin: Labels to indicate «Milk's origin: (place where milk was milked and processed)»

CONCLUSIONS:

The highest breach (100%) for both types of cheeses was given in the information on the storage conditions

Minimum duration date or expiry date and food denomination the industrial cheese, and the artisanal cheese label list of ingredients, quantitative indication of ingredients and food denomination.

Industrial cheeses met requirements heat treatment, ingredient or technological coadjuvant, quantitative indication of ingredients, the food company operator, lot, and marked identification.

Items	Industrial cheese label	Artisanal cheese label
Special conservation	100%	100%
Minimum duration date or expiry date	61.54%	41.51%
Food denomination.	57.69%	71.70%
List of ingredients	26.92%	77.36%
List of ingredients	26.92%	-----
Net food quantity	15.38%	37.74%
Heat treatment	0%	41.51%
Substances causing allergies or intolerances	0%	1.89%
Quantitative indication of ingredients	0%	71.70%
Food company operator	0%	1.89%
Lot	0%	5.66%
Marked identification.	0%	58.49%

REFERENCES

Regulation (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

Regulation (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004, laying down specific hygiene rules for on the hygiene of foodstuffs.

Royal Decree 1334/1999 of 31 July, by which the general labelling, presentation and advertising of food products was passed (tacitly repealed, except for Art. 12 on lots and Art. 18 on the language labels are written in).

Royal Decree 1113/2006 of 29 September, by which quality marks were passed for cheeses and processed cheeses.

Royal Decree 818/2015 of 11 September, by which Annexes I and II of Royal Decree 1113/2006.

Royal Decree 1181/2018, 21 September about indicating the origin of the milk used as an ingredient on the labels of milk and dairy products.