

## Legal basis

- The **distributor must ensure** that food is
  - safe,
  - marketable,
  - traceable (also applies to ingredients),
  - correctly and not misleadingly labeled (see checklist food labeling)
- This also includes **quality management** during production (HACCP concept, incoming goods inspection, proper storage before sale, etc.).
- Responsibilities are regulated in **Food Information Regulation** (VO (EU) 1169/2011, Art. 8, LMIV)

## What to watch out for?

- Analysis for placing on the market only by **state-accredited laboratories**
- Correct and complete indication of the **mandatory elements** (e.g. nutritional values, allergens, distributor)
- Correct indication of additional possible, **voluntary elements** (animal welfare, vitamins, label, nutri-score)
  - Additional costs (e.g. vitamin analysis)
  - Licensing costs for 'marketing useful' labels (gluten-free, organic, ...)
- **Reference value** for analysis is finished product
  - Possibly, degradation of ingredients (e.g. vitamins) due to raw material variations and processing
  - Repeat analysis at representative intervals

## Better Food Consulting

a service by ZBS Food UG  
(haftungsbeschränkt)

### Handelsregister:

Amtsgericht Stuttgart HRB 773372

### GeschäftsführerInnen:

Sandra Ebert, Pascal Moll, Lisa Berger

Created by: Sandra | Date: 29.04.2022

No guarantee for completeness and correctness

## Which analysis?

### 1. Chemical analysis

- General composition for nutrition labeling (Big 7) or calculation based on recipe & process
- Specific composition
  - Value-giving: vitamins, minerals, special fatty acids, ...
  - Value-decreasing: Allergens (observe legal limits); Harmful ingredients (pesticides, mycotoxins, ...)

### 2. Microbiological analysis

- Food spoilage organisms and pathogens (e.g. Salmonella)

### 3. Sensory testing

- Assessment of the food quality

### 4. Packaging testing

- Correct food labeling/declaration on packaging; tightness

### 5. Marketability

- The basis is chemical, microbiological, sensory analysis and packaging testing.
- Mandatory document for retail trade!

### 6. Best before date:


- Determination by (accelerated) storage tests based on some of the above analyses.
- Estimation by contract manufacturer on the basis of empirical values



More information about these topics

✉ [anfrage@betterfoodconsulting.de](mailto:anfrage@betterfoodconsulting.de)

 [better-food-consulting](https://www.linkedin.com/company/better-food-consulting)

 [betterfoodconsulting.de](https://www.betterfoodconsulting.de)