**Labeling Requirements for Food Items in a Licensed Facility**

Foods that processed/canned or prepared/baked in a **licensed kitchen or commercial operation** and **packaged for resale** must adhere to labeling requirements of the South Dakota Department of Public Safety which often refer to the FDA Labeling Guidelines. The following must be on the label:

·       Statement of identity (name of the product).

·       Net Quantity in U.S. Customary System (ounces, pounds, fluid ounces) followed by metric in parenthesis:

                                    Net wt \_\_\_\_ oz. (\_\_\_\_ g)

                                    Net wt \_\_\_\_ lb. \_\_\_ oz (\_\_\_\_ g)

This is the weight of the food only. To determine the Net wt., weigh the package empty and subtract from the package when full. Jams, jellies and acidified foods should be in Net wt, (not fluid ounces).

·       Ingredient statements should include all the ingredients in the recipe in order of predominance, by weight. The ingredient statement must include common names. The sub-ingredients of a food that is an ingredient in another food may be declared parenthetically following the name of the ingredient. For example, Partially Hydrogenated Vegetable Oil (Cottonseed, Soybean).

·       Major food allergens must be listed directly below the ingredient statement. The term “Contains:” must be listed first followed by the allergens present in the food. The major allergens are milk, egg, fish, crustacean shellfish, tree nuts (list the specific nut), wheat, peanuts, and soybeans.

·       Name and address of the manufacturer, packer or distributor. If not the manufacturer, the qualifying phrases may be “distributed by”, “packaged by” or “manufactured for.”

·       A nutrition facts panel is required on prepared packaged foods.

The following items and situations are exempt from a nutrition facts panel:

·       fresh produce

·       egg cartons

·       small businesses, less than or equal to $500,000 in total sales, or$50,000 in product sales

·       food packaged and sold directly to consumers where prepared

         For assistance with labeling of packaged foods refer to the Food and Drug Administration Food Labeling Guide. Go to [www.fda.gov](http://www.fda.gov/) and search for “food labeling guide.” Or contact the SDSU Extension Food Safety Specialists Office at 605-688-5161.  Food Labeling to meet the regulations at the FDA level can be a complex and time consuming task. Each product and situation will have different needs. Addressing all of the labeling issues in this guide would not be practical, however if producers or vendors are interested in meeting the FDA labeling guidelines for a product, contact an SDSU Extension Food Safety Specialist.