This is a guide to the Australia New Zealand Food Standards Code (the Code) labelling and compositional standards for bread and bakery products sold in, or imported into, Australia and New Zealand. Information on the composition and labelling requirements for all food can be found in the Queensland Health Label Buster guide, located at www.health.qld.gov.au/foodsafety.

Chapter 1 of the Code contains the labelling provisions and information that must be provided for foods, and the requirements for how this information must be presented, including for foods exempt from bearing a label. Standard 2.1.1 Cereals and cereal products imposes additional labelling and information requirements specific to bread and bakery products. A reference number with square brackets e.g. [1.3.1] in this guide is a reference to the relevant Standard in the Code.

**Definitions**

**Assisted service display cabinet** – an enclosed or semi-enclosed display cabinet which requires a person to serve the food as requested by the purchaser e.g. deli cabinet.

‘Baked For’ date - in relation to bread, means a date not later than 12 hours after the time the bread was baked.

‘Baked On’ date - in relation to bread, means the date on which the bread was baked.

**Bakery products** - are not specifically defined in the Code, but in this guide they include those food types listed in Appendix 1.

**Bread** - the product made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water. The term ‘bread’ may be used on the label of products that traditionally use that term. Bread may contain other foods.

**Flours or meals** - the products of grinding or milling of cereals, legumes or other seeds.

**Flour products** - cooked or uncooked products other than bread, of one or more flours, meals or cereals.

**Foods for catering purposes** - those foods for use in restaurants, canteens, schools, caterers or self-catering institutions, where food is offered for immediate consumption.

**Good Manufacturing Practice** - using the lowest level possible of an additive to achieve a technological function (e.g. preservation) which will leave the least residue in the final food.

**Intra-company transfer** - a transfer of food between elements of a single company, between subsidiaries of a parent company or between subsidiaries of a parent company and the parent company.

**Lot** - the quantity of food which is prepared or packed under essentially the same conditions usually:

(a) from a particular preparation or packing unit; and

(b) during a particular time ordinarily not exceeding 24 hours.

**Lot identification (batch number)** - information which indicates in a clearly identifiable form, the premises where the food was packaged or prepared and the lot of the food in question.
Package - any container or wrapper in or by which food intended for sale is wholly or partly encased, covered, enclosed, contained or packaged.

Wholegrain - the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents (endosperm, germ and bran) are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

Wholemeal - the product contain all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

What are the labelling requirements for bakers?

Labelling requirements vary depending on the situation. Bread and bakery products sold unpackaged at retail are exempt from full labelling requirements, however some information must still be provided to the purchaser. While products that are sold packaged on supermarket shelves must meet the full labelling requirements, products sold directly from the premises from which they were made have less labelling requirements. This is because the consumer can obtain information about that product at the time of purchase.

The labelling requirements for bread and bread products are outlined below, in accordance with the type of food business.

Retail bakeries

A retail bakery, where food is sold directly from the place of manufacture, must provide the following information to the purchaser upon request:

- Mandatory warning and advisory statements (see the section titled Mandatory Warning and Advisory Statements and declarations in this guide).
- Nutrition information panel on display or provided to the purchaser upon request (verbally or in writing), only where a nutritional claim is made (e.g. ‘low fat’, ‘high fibre’, ‘gluten free’).
- If offal (brain, heart, kidney, liver, tongue or tripe) is in meat pies or any other food, the purchaser must be informed (e.g. steak and kidney pie).
- Percentage labelling of characterising ingredients (e.g. percentage of wholemeal flour in wholemeal bread) may apply (see the section titled ‘Exemptions to percentage labelling’ in this guide). Other requirements for irradiated food and genetically modified food, where the Code permits a food to be irradiated or genetically modified, respectively.

Ingredient suppliers

Food that you receive from ingredient suppliers must include the following information either on the food labels or on accompanying documentation:

- Name or description of the food that indicates the true nature of the food
- Lot identification
- Name and business address of the supplier.

Also, you should ask for any other information in relation to that food that you require (in writing) to comply with the compositional and labelling requirements for your food. When requested, the manufacturer is required to provide this information.
Wholesale bakeries

1. A wholesale bakery, where food is sold to a retailer, must provide the following information on a label or in documentation accompanying the food for wholesale, except where the food is unpackaged:
   - the name or a description of the food that indicates the true nature of the food
   - lot identification
   - the name and business address of the supplier
   - any additional information requested by the retailer to allow them to comply with their labelling requirements.

2. A wholesale bakery, where food is sold packaged, or used for catering purposes.

   In this situation, a food is subsequently sold packaged, or used for catering purposes e.g. supermarkets, service stations, convenience stores, schools, restaurants or self-catering institutions.

Packaged food that is sold from a different premises to where it was made requires full labelling. Refer to the Label Buster guide for information on the full labelling requirements.

Mandatory warning and advisory statements and declarations [1.2.3]

Food that contains unpasteurised egg products or unpasteurised milk or unpasteurised liquid milk products, must include a statement to the effect that the product has not been pasteurised.

If food is made that contains any of the following substances, then the following information must be displayed on or in connection with the display of the food provided to the purchaser upon request, either verbally or in writing.

The presence of any of the following foods as ingredients must be declared:

- added sulphites in concentrations of 10mg/kg or more
- cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains
- crustacea and their products
- egg and egg products
- fish and fish products
- milk and milk products
- peanuts and peanut products
- sesame seeds and sesame seed products
- soybeans and soybean products
- tree nuts and tree nut products (does not include coconut).

Note: There are other foods that require mandatory advisory statements or declarations that for simplicity and industry relevance, have not been included in this table. For further information on these requirements, refer to the Label Buster guide.
Date marking [1.2.5]

If the food that you manufacture is packaged and sold from another premises, one of the labelling requirements is to include a date mark for the product.

Bakery products that require a date mark, must be labelled with either a ‘Use By’ or ‘Best Before’ date, depending on the nature of the product:

- A ‘Use By’ date must be used where the food should be consumed before a certain date because of health or safety reasons.
- A ‘Best Before’ date must be used where the food should be consumed before a certain date to maintain the quality of the food and prevent food spoilage.

The label on a package of bread with a shelf life less than 7 days, may use, instead of a ‘Best Before’ date:

- ‘Baked On’ date (using the words ‘Baked On’ or ‘Bkd On’); or
- ‘Baked For’ date (using the words ‘Baked For’ or ‘Bkd For’).

Products with a shelf life shorter than 3 months require the day and month. Products with greater than 3 months’ shelf life require the month and year. A food cannot be legally sold past its ‘Use By’ date.

Percentage labelling [1.2.10]

Percentage labelling means stating on a food label (or in connection with food on display, or verbally, as permitted by the Code) the percentage of the main or characterising ingredient/component in a food.

Table 1 Declaring percentage labelling

<table>
<thead>
<tr>
<th>How percentage labelling may be declared</th>
<th>Example</th>
</tr>
</thead>
<tbody>
<tr>
<td>Verbally</td>
<td>‘The blueberry muffins are baked on site and contain a minimum of 8% blueberries, by weight’.</td>
</tr>
<tr>
<td>On display near the name of the food</td>
<td>‘Contains 8% blueberries’</td>
</tr>
<tr>
<td>Packaged and labelled ‘contains 8% blueberries’</td>
<td>Blueberry muffins, 90g. Ingredients: Wheat flour, blueberries (8% minimum), water, salt.</td>
</tr>
</tbody>
</table>

Percentage labelling helps consumers make informed choices about food by letting them compare how much characterising ingredient or component is present in similar products. Percentage labelling is required for all food products, with the exception of the following.

Percentage labelling is not required when the food is:

- unpackaged
- packaged in the presence of the purchaser (including sale from an assisted service display cabinet)
- made and packaged in the presence of the purchaser, e.g. sandwiches, filled rolls, etc.
- for catering purposes, e.g. food for use in restaurants, canteens
- delivered packaged and ready for immediate consumption at the express order of the purchaser, e.g. home delivery
- pre-prepared filled rolls, sandwiches, bagels and similar products
- sold at a fundraising event, e.g. cake stalls, school fêtes, etc.
- in small packages, i.e. a package with a surface area of less than 100 cm².
Table 2 Situations where percentage labelling is required for bread and bread products

<table>
<thead>
<tr>
<th>Percentage labelling is not required where the charactering ingredient/s is/are:</th>
<th>Example</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mentioned in the name of the food.</td>
<td>Blueberry muffins (% blueberries).</td>
</tr>
<tr>
<td>Usually associated by the consumer with the name of the food.</td>
<td>Christmas pudding (% dried fruit).</td>
</tr>
<tr>
<td>Emphasised on the label of the food in words, pictures or graphics.</td>
<td>If the label of a packet of mixed nut biscuits emphasises cashews - % cashews.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Percentage labelling is NOT required where:</th>
<th>Example</th>
</tr>
</thead>
<tbody>
<tr>
<td>An ingredient or category of ingredients that is/are used in small quantities for the purpose of flavouring.</td>
<td>Herb or garlic in herb and garlic bread.</td>
</tr>
<tr>
<td>An ingredient that is the sole ingredient of the food.</td>
<td>Wheat flour.</td>
</tr>
<tr>
<td>A category of ingredients that comprises the whole of the food.</td>
<td>If the cereals are wheat, rye, barley, oats or spelt - the specific name of the cereal must be declared, or the term ‘cereals’ can be used.</td>
</tr>
<tr>
<td>An ingredient or category of ingredients, which, while appearing in the name of the food, in not such as to govern the choice of the consumer.</td>
<td>Flour in white bread or poppy seeds on poppy seed bread rolls.</td>
</tr>
</tbody>
</table>

What are the compositional requirements for bread and bakery products?

Mandatory fortification [2.1.1]

1. Iodised salt must be used for making bread where salt would otherwise be used, except for organic bread.
2. Wheat flour (except organic wheat flour), including wholemeal, must contain:
   - no less than 2mg/kg and no more than 3mg/kg of folic acid
   - no less than 6.4mg/kg of thiamine.

The mandatory fortification requirements outlined above do not apply to:
- pizza bases
- breadcrumbs
- pastries
- cakes, including but not limited to brioche, panettone and stollen
- biscuits
- crackers.
### Food additives [1.3.1]

Food additives must not be present in food, unless expressly permitted by the Code. Permitted additives for bread and bakery products, and the maximum permitted level, are provided in table 3.

#### Table 3 Permitted additives and levels for specific bread and bakery products

<table>
<thead>
<tr>
<th>Food type/generic food category</th>
<th>Additive Name</th>
<th>Additive INS no.</th>
<th>MPL</th>
<th>Qualifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flours, meals and starches</td>
<td>Additives in schedule 2, 3 and 4 of the Code are not permitted. Note: flour, meal and starch products (e.g. self-raising flour, baker's flour) sold by wholesale or retail for use in the preparation of other foods may contain such additives as are permitted for the final food product.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flour Products (including noodles and pasta)*</td>
<td>Annatto extracts</td>
<td>160b</td>
<td>25 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sorbic acid and sodium, potassium and calcium sorbates</td>
<td>200-203</td>
<td>1000 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sulphur dioxide and sodium and potassium sulphites</td>
<td>220-225, 228</td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nisin</td>
<td>234</td>
<td>250 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Propionic acid and sodium and potassium and calcium propionates</td>
<td>280-283</td>
<td>4000 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Acesulphame potassium</td>
<td>950</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Alitame</td>
<td>956</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Aspartame-acesulphame salt</td>
<td>962</td>
<td>450 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Breads and bakery products*</td>
<td>Sorbic acid and sodium, potassium and calcium sorbates</td>
<td>200-203</td>
<td>1200 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Propionic acid and sodium and potassium and calcium propionates</td>
<td>280-283</td>
<td>4000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Fancy breads</td>
<td>Steviol glycosides</td>
<td>960</td>
<td>160 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Annatto extracts</td>
<td>160b</td>
<td>25 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sulphur dioxide and sodium and potassium sulphites</td>
<td>220-225, 228</td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Polyglycerol esters of fatty acids</td>
<td>475</td>
<td>15,000 mg/kg</td>
<td>Cake only</td>
</tr>
<tr>
<td></td>
<td>Acesulphame potassium</td>
<td>950</td>
<td>200 mg/kg</td>
<td></td>
</tr>
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</tr>
</tbody>
</table>

*In addition to the specified additives, above, additives from schedules 2, 3 and 4 of the Code are also permitted, in accordance with Good Manufacturing Practice.
Composition and labelling of meat pies

<table>
<thead>
<tr>
<th>Component</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td>A meat pie must have a minimum of 250g/kg of meat flesh.</td>
</tr>
<tr>
<td>Fat</td>
<td>There is no maximum fat content for meat pies. However, if a reference is made to the fat content of minced meat, the maximum proportion of fat in the minced meat must be declared, in g/100g.</td>
</tr>
<tr>
<td>Offal</td>
<td>The presence of offal in a pie must be declared on the label or displayed in association with the food (e.g. on a display sign).</td>
</tr>
<tr>
<td>Species</td>
<td>If pies are advertised as containing one species of meat (e.g. chicken pie or pork pie), that is the only meat species permitted in the pie.</td>
</tr>
<tr>
<td>Percentage labelling</td>
<td>If pies are advertised as being made up of more than one species of meat (e.g. chicken and pork pie), the label must contain the percentage of each species (e.g. chicken (10%), pork (15%)). [1.2.10]</td>
</tr>
</tbody>
</table>

For further information

 Queensland Health have a variety of fact sheets with detailed information on food safety. These fact sheets can be accessed at [www.health.qld.gov.au/foodsafety](http://www.health.qld.gov.au/foodsafety).

If you have any further questions relating to the labelling or composition of bread or bakery products, contact the Public Health Unit for the area where you are located. Contact details for Public Health Units can be found at [www.health.qld.gov.au/cho](http://www.health.qld.gov.au/cho).