Best practice for exporting into the UK(And out of the UK)

Dave Brooks
Chief Operating Officer





Do you remember IFE 2022?



NUTRINGION Énergie (KJ) INFORM Energie Énergie (KCal) Energy Jes	378 16g 9.2g 34g 2.7g 29g 3.4g 35g	948 227	White Chocolate with Sweeters: Contains polyols: excessive consumption may cause laxative effect. Store in a cool dry place. NL - Eiwitreep met citroen-cheesecake-aroma omhuld met witte chocolade met zoetstoffen Bevat polyolen: overmatig gebruik kan een laxerend effect hebben. Op een koele, droge plaats bewaren. FR - Barre protéinée au cheesecake au ciron enrobée de chocolat blanc avec édulcorants Contient des polyols: une consommation Grena excessive peut avoir des effets laxatifs. A Industronserver dans un endroit sec et frais.
EDIENTS : Chocolat blanc avec édulcora maltitol ; beurre de cacao, lait entier	R - INGRÉ) 	L - MGREDIEMTEN: Witte chocolade met zoetstof (32)



- Translation into and out of over 200 languages
- Including non spoken languages and accessibility services
- Face to face, video, over the phone and BSL interpreting services
- Multilingual subtitling and voice overs
- Multilingual design and print services
- Transcreation, Localisation and consultancy



Language Compliance Packaging



One clients journey into the UK

- Food product based in EU who want to start exporting into the UK.
- No translation required... are you sure?
- Is our product ready for the UK?

What must be on the packaging the UK

- the name of the food
- a 'best before' or 'use by' date
- any necessary warnings
- net quantity information
- a list of ingredients (if there is more than 1)
- the country or place of origin, if required
- the lot number or use-by date
- any special storage conditions
- instructions for use or cooking, if necessary



Product specific regulations apply to

- bread and flour
- cocoa and chocolate products
- soluble coffee
- milk products
- honey
- fruit juices and nectars
- infant formula
- jams and marmalade

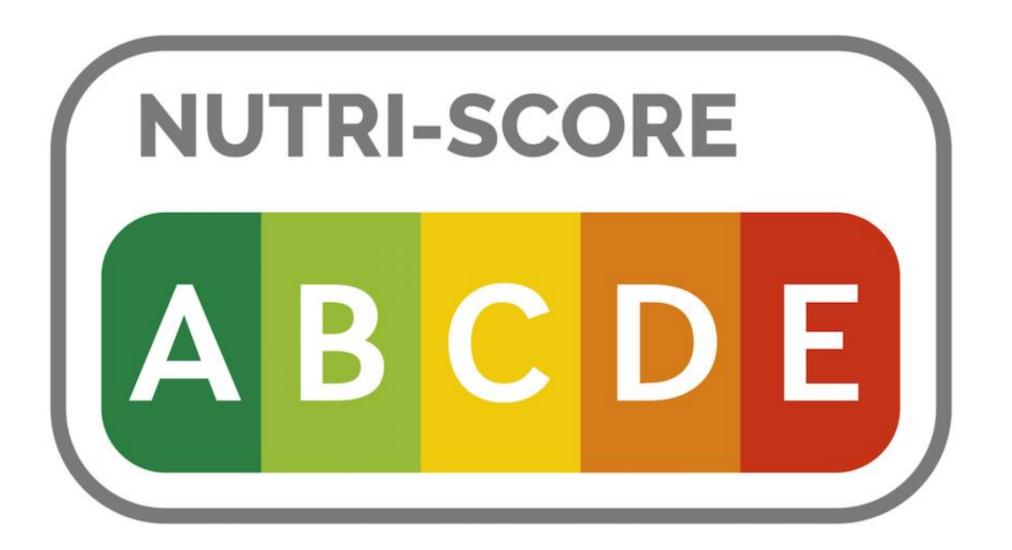
- meat products sausages, burgers and pies
- fish
- natural mineral waters
- spreadable fats
- sugars
- irradiated food
- foods containing genetic modification (GM)



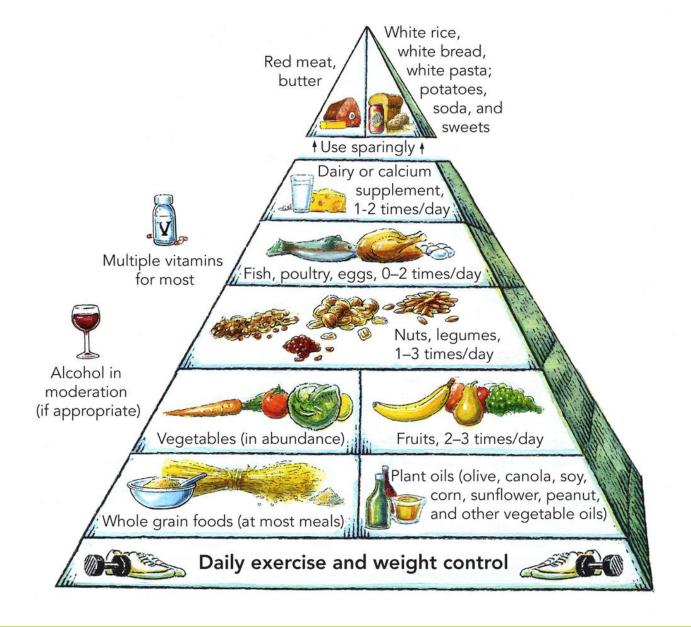
Changing all the time

- You can continue to refer to 'EU' and 'non-EU' when the label does not list each country of origin until 31 December 2023.
- From 1 January 2024, you must use 'UK' or 'non-UK' when the label does not list each country of origin.
- Changes coming 1st January 2024
- Originally 1st October 2022
- Even the date of the changes is subject to change!



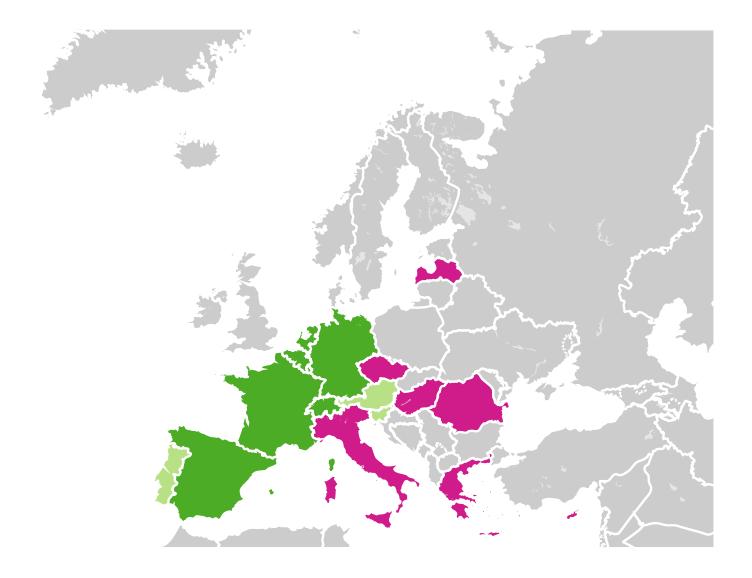






The Mediterranean diet food pyramid Walter C. Willett, M.D.





Adoption of the Nutri-Score in Europe: Government has recommended the use Voluntary use by manufacturers No data Government is opposed

The #Nutriscore is a stamp to compare. Okay. I compare two usual options for breakfast, snacks... The 1st is a low-calorie probiotic, the 2nd is a soluble "cocoa" with, beware, 75% sucrose.

They both get the same grade.

The hallmark of multinationals.



NO - NUTRISCORE





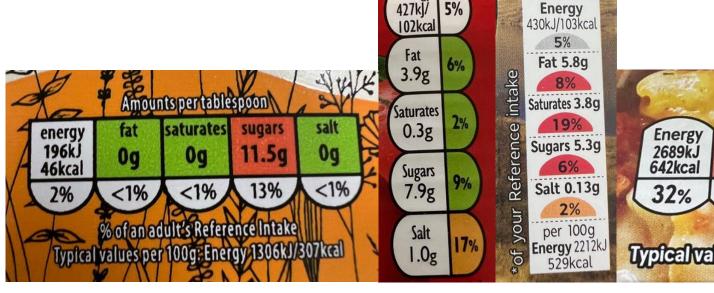
Do you use Nutri-Score in the UK?

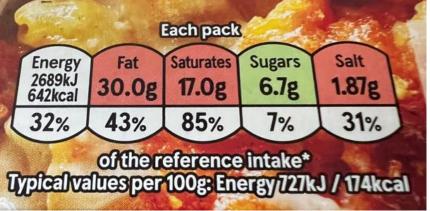


Do you use Nutri-Score in the UK?

Per 1/2 Can Serves 9

each shortbread provides*







Each serving (150g) contains

Energy 1046kJ	3.0g	Saturates 1.3g		Salt 0.9g			
250kcal	LOW	LOW	HIGH	MED			
13%	4%	7 %	38%	15%			

of an adult's reference intake
Typical values (as sold) per 100g:697kJ/167kcal

UK Front of Pack



Reference Intake Label (Portuguese)



Keyhole (Nøkkelhullet) Symbol



Nutri-Score



Pre-packed food must have an ingredients list.

Allergenic ingredients must be emphasised in some way every time they appear in the ingredients list.

For example, you can list them in **bold**, contrasting colours or by <u>underlining</u> them.

CHEESE AND PICKLE SANDWICH

Mature Cheddar cheese, pickle and butter in sliced wholemeal bread

INGREDIENTS: Wholemeal bread (wholemeal wheat flour, water, wheat bran, wheat protein, yeast, salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), spirit vinegar, rapeseed oil, flour treatment agent (ascorbic acid), palm fat, palm oil, wheat starch), mature Cheddar cheese (milk), pickle (carrots, sugar, swede, onion, barley malt vinegar, water, spirit vinegar, apple pulp, dates, salt, modified maize starch, rice flour, colour (sulphite ammonia caramel), onion powder, concentrated lemon juice, spices, spice and herb extracts), butter (milk).



Food Allergens	Crustacean Shellfish	Egg	Fish	Milk	Peanut	Soy	Tree Nuts	Wheat	Cereals w/ Gluten	Sulfites	Buckwheat	Celery	Lupin	Molluscan Shellfish	Mustard	Sesame	Bee Pollen/ Propolis	Beef	Chicken	Latex (Natural Rubber)	Mango	Peach	Pork	Royal Jelly	Tomato
USA	X	Χ	Χ	Χ	X	Χ	Χ	Χ		Χ						X									
Canada	Χ	Χ	X	Χ	X	Χ	Χ	Χ	Χ	Χ				Χ	X	Χ									
EU	Χ	Χ	Χ	Χ	X	Χ	Χ	Χ	Χ	Χ		X	Χ	Χ	X	Χ									
Australia/NZ	Χ	Χ	Χ	Χ	X	Χ	Χ	Χ	Χ	Χ			Χ	Χ		Χ	X							Χ	
Singapore	Χ	Χ	Χ	Χ	Χ	Χ	Χ		Χ	Χ				Χ											
South Korea	Х	Χ	Χ	Χ	Χ	Χ	Χ	Χ		Χ	Χ			Χ				X	X			Χ	Χ		Χ
Taiwan	Х	Χ	Χ	Χ	X	Χ	Χ		Χ	Χ						Χ					Χ				



How long will the UK and EU allergens remain the same?



Recommendations

- Speak to the consumer in their language
- What does the competition do?
- What front of pack recommendations are there for that country?
- Is your compliance still valid? When was it last done?
- Ingredients and allergens, are they accurate and are they CLEAR?
- Find a good LCP partner and involve them in the process early!



See you at IFE 23!

Dave Brooks dave.brooks@k-international.com



Thank you, any Questions?

