



Federation of the European Union Manufacturers and Suppliers of Ingredients
to the Bakery, Confectionery and Patisserie Industries

Fedima/13/138

Brussels, September 2013
Information Paper

Impact of CLP Regulation on the Labeling for Bakery Ingredients

Fedima members inform their customers about the consequences of the European Regulation relating to the classification and labeling of substances and mixtures (CLP Regulation¹) on bakery ingredients.

Fedima represents the manufacturers and suppliers of ingredients to the bakery, confectionery and patisserie industry in Europe.

Fedima members are vigilant about the compliance of their products with national and European regulations.

The European Regulation on Classification, Labeling and Packaging of substances and mixtures ("CLP" regulation) has an impact on the labeling of some bakery ingredients.

The purpose of the CLP regulation is to ensure a high level of protection for human health and the environment. It modifies the labels of some products, and introduce new pictograms, new statements..., which have been set by the United Nations Globally Harmonized System of Classification and Labeling of Chemicals ("GHS") at international level.

In the bakery sector, some products, such as bread improvers and sourdoughs may be within the scope of the CLP regulation, due to the presence of enzymes, organic acids (even if obtained by fermentation) or other specific components.

Fedima members confirm that additional labeling (new pictograms and statements) does not mean that the composition of their products has changed.

¹ Regulation (EC) n°1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labeling and packaging of substances and mixtures, amending and repealing Directives 67/548/EEC and 199/45/EC, and amending Regulation (EC) n°1907/2006.

Examples of new pictograms and statements on the labels according to CLP regulations are:



« Causes skin or eye irritation »



« May cause allergy or other symptoms or breathing difficulties if inhaled »

The development of the labels will provide common information to professional users. This information will also be included in Safety Data Sheets relating to the products supplied.

The CLP regulation is targeted at professional users implementing ingredient related occupational safety measures. It applies to bakery products sold to industrial and craft bakers, and not to consumers.

Fedima members, acting as responsible suppliers, will inform you about the products which fall under the scope of the CLP regulation.

Contact for more information:

Fedima

Boulevard Saint-Michel 77-79

B-1040 Brussels

fedima@agep.eu

www.fedima.org