

## **Food Safety Fact Sheet**

Labeling

Any Brand

RICE

STATEMENT OF IDENTITY

Every package of food must have the following information on its label\*:

- The common and usual name of the product
- The name and street address, including city and ZIP code, of the manufacturer or distributer
- The net contents by weight or volume as appropriate
- A list of ingredients in order from most to least by weight
- The common name of the food source of each of the nine major food allergens contained in the product, including:

| Milk   | Egg     | Fish – must list type such as anchovy or tuna                          |
|--------|---------|--|
| Wheat  | Soy     | Crustacean Shellfish – must list specific type such as crab or lobster |
| Sesame | Peanuts | Tree Nuts – must list specific type such as walnut or pecan            |

- A qualifying statement like "manufactured for" or "distributed by", as applicable
- Nutrition facts, unless exempted

| Nutrition                 | Amount/serving   | % Daily Value* | Amount/serving %         | Daily Value* |  |
|---------------------------|--|----------------|--------------------------|--------------|--|
|                           | Total Fat 1.5g   | 2%             | Total Carbohydrate 36g   | 13%          | *The % Daily Va<br>(DV) tells you h  |
| Facts                     | Saturated Fat 0.5g   | 3%             | Dietary Fiber 2g         | 7%           | much a nutrient<br>in a serving of<br>food contributes t<br>a daily diet. 2,000<br>calories a day is |
| 10 servings per container | Trans Fat 0.5g   |                | Total Sugars 1g          |              |  |
| Serving size              | Cholesterol 0mg  | 0%             | Includes 1g Added Sugars | 2%           |  |
| 2 slices (56g)            | Sodium 280mg   | 12%            | Protein 4g               |              | used for genera<br>nutrition advice  |
| Calories 170 per serving  | Vitamin D 0mcg 0% • Calcium 80mg 6% • Iron 1mg 6% • Potassium 470mg 10% Thiamin 15% • Riboflavin 8% • Niacin 10% |                |                          |              | •  |

Meat or poultry products must also have this information:

- Inspection Legend and Establishment Number
- Handling statement, if applicable, such as "Keep Refrigerated" or "Keep Frozen"
- Safe handling instructions if raw or not fully cooked

See this website for more information about meat and poultry labeling:

https://agriculture.ks.gov/divisions-programs/meat-and-poultry-inspection/industry/labeling

Required information must be easily read under the normal conditions of sale and display. This information should be printed on the main part of the label in a color that contrasts with its background.

Required information must be in English.

The term "package" means any food that has been put into a bottle, can, carton, bag, or secure wrapper, by either a food establishment or a food processing plant before it is offered for wholesale or retail sale.

\*Items offered for consumer self-service must have labeling information available either on the package or in a booklet.

Kansas Department of Agriculture | 1320 Research Park Drive | Manhattan, KS 66502 | (785) 564-6767 | agriculture.ks.gov

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