

Changes to 'No Gluten Containing Ingredients'

If you are a food business owner there are some changes you need to be aware of when using the statement 'No Gluten Containing Ingredients' (NGCI). This fact sheet explains those changes, following a new law that came in on 20 July 2016. **This information only concerns food in England.**



Food
Standards
Agency
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Developed in partnership with



Prepacked food*

Type of food



Non-prepacked food**/ menus



What has changed



By 20 February 2018 it is expected that food labels don't mention NGCI or similar factual statements such as 'none gluten ingredients.'

If you have pre-printed NGCI labels you can continue to use those for foods placed on the market before that deadline.

You are advised to share your labelling approach with your enforcement officer, especially if there are issues in meeting the deadline.

NGCI or similar wording used to describe a dish on a menu, such as 'cottage pie: this dish has no gluten containing ingredients' should not be used.

By 20 February 2018, it is expected you bring menus into compliance. If this is not possible you can discuss with your enforcement officer on how to do this.



What won't change



You can use NGCI in describing positive lists of everyday foods or a selection of products available for sale in a shop or online.

Within these cases, NGCI can only be used as a factual statement when you cannot guarantee the foods are gluten-free.

You can use NGCI in menus when listing a group of products/ dishes or in menu titles, to indicate all those items do not have gluten containing ingredients when you cannot guarantee the foods are gluten-free.

Menus titled 'No gluten containing ingredients menu' or statements such as 'All dishes on this menu do not use gluten containing ingredients' can be used.

*Prepacked food is food put into packaging before being placed on sale, when the food is either fully or partly enclosed by the packaging, the food cannot be altered without opening or changing the packaging, and the product is ready for sale to the public or to a catering establishment.

** Non-prepacked food includes meals in a cafe or restaurant, food that you wrap yourself such as loose bread rolls, sandwiches or cakes or unpackaged food served in schools, hospitals and care homes.

For more information please see:

The FSA website: <https://www.food.gov.uk/business-industry/allergy-guide/labelling-of-gluten-free-foods>

The Coeliac UK website: <https://www.coeliac.org.uk/food-industry-professionals/gluten-free-and-the-law/gluten-free-and-no-gluten-containing-ingredients-from-july-2016/>

Regulation (EU) No. 828/ 2014: <http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32014R0828>