How to provide QUID declaration.

A declaration of the quantity of an ingredient or category of ingredients should be expressed as a percentage next to the name of the food or the name of the ingredients in the ingredients list. See examples in calculations.

Some foods may lose moisture in the cooking process. E.g. products made from wet dough, like bread, that loses moisture when it is baked or contain volatile ingredients such as brandy in a brandy cake where the brandy will evaporates. In these circumstances the ingredients should be declared as at the “mixing bowl” stage as a percentage of the final product.

Where ingredients are used in a concentrated or dehydrated form or sold in concentrated form, declaration should be in the format of the reconstituted product.

How to calculate QUID

The principle to follow is that the ingoing weight is compared to the final weight. This type of calculation is often referred to as the “mixing bowl” method.

Example:
A sultana cake made from 800gms of dough and 200gms of sultanas, total weight 1000gms. The moisture evaporates during cooking and the final weight of the cake is 800g’s. The QUID for the sultanas is 200g’s compared to the final weight of 800g’s. therefore the QUID percentage for the sultanas is 25%.

Ingredients:

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sultanas</td>
<td>200</td>
</tr>
<tr>
<td>Dough</td>
<td>800</td>
</tr>
<tr>
<td>Total</td>
<td>1000</td>
</tr>
<tr>
<td>After baking</td>
<td>800</td>
</tr>
</tbody>
</table>

Therefore 200 x 100 = 25% (Sultanas) 800

There may be some cases where the ingredient has an ingredient declaration which is greater than 100%. In these cases, the declaration should be expresses in terms of “made with xg/ml of INGREDIENT per 100g/ml”

To enable businesses to calculate QUID, it is essential there is a recipe which is followed to ensure a consistency of approach. This is known as good manufacturing practice (GMP).

Variations in the ingredient quantity can occur due to uneven mixing of batches or for hand measured quantities. Therefore, any checks on QUID will include looking into the practices of a producer to ensure that GMP is used.

The food information for consumers Regulation 2011.

This new European Union (EC) Food Information for Consumers Regulation 2011 will replace current UK food labelling information in December 2014 and nutritional labelling will become mandatory in 2016. The regulation brings EU rules on general and nutrition labelling together into a single regulation to simplify and consolidate existing labelling legislation and applies in all Member States. It is advisable to refer and comply with these regulations if you intend to produce labels for new food products.

This leaflet is a guide only and not a substitute for the Regulations.

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Did this leaflet clearly answer any questions you may have had? Please let us know if there is any other information you require.
The purpose of this leaflet is to provide guidance relating to Quantitative Ingredient Declaration (QUID) contained in the Food Labelling (Amendment) (No.2) Regulations 1998. It is not comprehensive and it is highly recommended to make reference to other publications.

**Scope of QUID**

QUID means Quantitative Ingredient Declaration which applies to all pre-packed food, including drinks, with more than one ingredient.

**Quantities** of certain ingredients or categories of certain ingredients must be declared on the packaging of the food.

**Ingredients** means substances, including any additive and any constituent of a compound ingredient used in the preparation of food that will still be present in the finished product.

QUID applies to ingredients or category of ingredients used in the food where
- it appears in the name of the food.
- is emphasized on the label in words, pictures or graphics.
- it is essential to characterize the food or to help distinguish it from other foods it may look like or have a similar name.

The information should enable consumers to make an informed choice between different food products.

There are limited exceptions which will be explained later in this leaflet.

**QUID declarations ARE required.**

**A)** Ingredients included in the name of food.

Where the ingredient or category of ingredients appears in the name of the food or is usually associated with that name by the consumer e.g. Ham and mushroom pizza, salmon mousse, apple and blackberry pie, then QUID is required for the ingredients underlined.

Where multiple ingredients are used, QUID required for the ingredient underlined and may be expresses as a total e.g. Fish cakes - fish (cod, hake, haddock) or Mixed fruit pie - fruits (apples, pears, rhubarb, black currents).

Where a product is identified by a customary name alone, QUID requirements will apply for characterizing ingredients e.g. Lancashire hot pot - Mutton and potatoes with onions, carrots and gravy. QUID required for the mutton ingredient.

Other examples:
- Chilli con carne - Minced Beef with kidney beans, tomatoes, peppers, onions and chilli. QUID required for the minced beef ingredient.
- Spring rolls - Bean sprouts, peas and carrots in a light crispy pastry. QUID required for the vegetables ingredient as a total.

**B)** Ingredients emphasized on the labelling in words, pictures or graphics.

Words flashes such as with extra prawns or with real cream. QUID is required for the ingredients underlined.

Pictorial representation, such as a packet of frozen fish casserole with a prominent picture of a selection of the fish, then QUID is required for each of the individual fish pictured.

However, if the picture shows all the ingredients without undue emphasis, e.g. vegetable soup showing all the vegetables used, then QUID is not required for the individual vegetables, just the collective amount.

Additionally, where it takes the form of “serving suggestion”, e.g. showing a wedge of fresh lemon with the product as a serving suggestion, QUID is not required for the lemon.

**C)** Where the ingredient is essential for the character of a food to distinguish it from another with which it may be confused.

This is unlikely to arise with products within the UK but may arise within the EC. E.g. mayonnaise or marzipan may be marketed under the same name but may contain different ingredients in different countries.

It is accepted that a QUID declaration for meat will be deemed to have satisfied the requirements of the Meat Products (England) Regulations 2003 with respect to the declaration of minimum meat content and added water.

**QUID declarations ARE NOT required**

**A)** Where it is already required by other legislation. e.g. jams or fruit nectars.

**B)** Where an ingredient is used in small amounts for flavoring (less than 2%). E.g. Garlic in garlic bread or a picture of juniper berries on the label of a bottle of Dry London Gin.

**C)** Where the ingredient mentioned does not govern customer choice. E.g. Malt Whiskey or Rye bread.

**D)** For sweeteners.

**E)** For the addition of vitamins or minerals where a special emphasis is made and they are listed in the nutrition labelling.

**F)** Where constituents naturally present in foods, such as caffeine in coffee, or where, although named in the food the ingredient was not used, e.g. cream in cream crackers.

**G)** Where foods are required to declare a drained weight such as Tuna in brine, sardines in oil etc. However, a QUID declaration may be required if one of the ingredients is emphasized or predominates by weight. This is because an ingredient may then not be calculated by the weight given.