LOUISIANA Fisheries Forward



EAFOOD LABELING IS REGULATED BY Louisiana Department of Health (LDH), Food and Drug Administration (FDA), or U.S. Department of Agriculture (USDA). Seafood processors other than catfish processors need to comply with LDH and FDA requirements. Catfish processors also need to comply with USDA labeling requirements.



Regardless of regulatory agency food labels MUST provide the following information:

- Product name or statement of identity
- LDH permit number

 Company name & address Nutritional facts label

Ingredient content

product. For copacked items, a

required. Address MUST include

street name and number unless

internet telephone directory. ZIP

Only approved nutritional claims

may be placed on the label.

Calories from Fat 15

%Daily Value

3%

5%

17%

5%

11%

1%

8%

50%

Iron 6%

Vitamin C 0%

2,500 800

25g 300mg 2,400mg 375g

30g

t Daily Values are based on a 2,000 diet. Your daily values may be higher or ppending on your calorie needs: Calories: 2,000 2,500 Less than 65g 80g

20g 300mg 2,400m

25g

Carbohydrate 4

Nutrition Facts

Serving Size: Servings Per Container:

Amount Per Serving

Saturated Fat 1 g

Cholesterol 50 mg

odium 130 mg

Potassium 400 mc

Dietary Fiber 2 g

Sugars 1 g

Protein 25 a

Vitamin A 0%

Calcium 20%

Total Fat

Total Carbohydrate 4 g

Calories 130

Total Fat 2g

the firm is listed in a local or

codes are always required.

qualifying statement might be

• Net weight

PRODUCT NAME OR STATEMENT OF IDENTITY: Is a declaration of what your product is.

LDH PERMIT NUMBER: Sample labels should be submitted to Louisiana Department of Health for review prior to operation of facility. Their Commercial Seafood Program will issue permit number.

NET WEIGHT: Is the declaration of the amount of product in the container. Might be in units of weight measure or fluid measure. MUST be in English and metric units. MUST appear on Principal Display Panel.

INGREDIENT CONTENT: All foods with more than one ingredient MUST have an ingredient label.

- 1. Ingredients MUST be listed in order of their contribution to the weight of the food, from highest to lowest.
- 2. Sub ingredients MUST be listed
- 3. Fish and shellfish are allergens and MUST be listed on the label.



Louisiana Department of Health registration page: http://bit.ly/2HCPVUS

FDA food product labeling guide: http://bit.ly/2lUl516

> USDA labeling regulation: http://bit.ly/2EIPaaW



This publication is a cooperative effort of the Louisiana Department of Wildlife and Fisheries and Louisiana Sea Grant College at LSU through the Louisiana Fisheries Forward program, which aims to advance Louisiana's seafood industry. This is one of many fact sheets available free of charge at our website www.lafisheriesforward.org.

LOUISIANA DIRECT

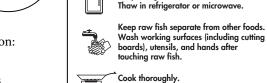
SEAFOOD

For FDA frozen vacuum-packed seafood, label MUST state 'held frozen and thaw under refrigeration immediately before use.'

USDA REQUIREMENTS:

Catfish products labels MUST also comply with USDA requirements, and carry the USDA inspection seal and safe handling instructions.





Keep hot foods hot. Refrigerate leftover immediately or discard.

Safe Handling Instructions

This product was prepared from inspected and

bacteria that could cause illness if the product is

mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen.

passed fish. Some food products may contain

NUTRITIONAL FACTS LABEL:

This is a standardized declaration of nutrient and constituent proportions, including calories, serving size, servings per container, total fat, trans fat, cholesterol, sodium, total carbohydrates, fiber, and protein. When required, MUST be present in one of the approved formats. MUST appear on PDP or IP. Nutritional facts are not always required.

Nutritional facts label exemptions:

- Firm must have fewer than 10 Full Time Equivalent (FTEs) and sell less than 10,000 units of product per year - automatic
- Firm may have fewer than 100 FTEs and sell less than 100,000 units per year – requires application/approval



