

TRAINING LESSON 4 - Part 2 (Agrifood sector)

Title	<ul style="list-style-type: none"> • Labeling and food safety
Part of the training course referred to in this lesson	<ul style="list-style-type: none"> • <input type="checkbox"/> Part 1 General information about sustainability and CE Part 2 Specific Information about: <ul style="list-style-type: none"> <input type="checkbox"/> Wood sector X Plastic sector <input type="checkbox"/> Agrifood sector
EQF level	Level 3
Where the lesson was tested	//
General Learning objective(s) according to the Bloom Taxonomy https://cft.vanderbilt.edu/guides-sub-pages/blooms-taxonomy/	<ul style="list-style-type: none"> <input type="checkbox"/> Create Produce new or original work (design, assemble, construct, investigate, formulate) <input type="checkbox"/> Evaluate Justify a stand or decision (appraise, argue, defend, critique, select, support) X Analyze Draw connections among ideas (differentiate, organize, relate, compare, distinguish, test, experiment) <input type="checkbox"/> Apply Use information in new situations (execute, implement, solve, use, demonstrate, operate) X Understand Explain ideas or concepts (classify, discuss, describe, identify, locate, translate) X Remember Recall facts and basic concepts (define, duplicate, list, memorize, repeat)
Specific learning goals	<ul style="list-style-type: none"> • To understand the importance of food labeling; • To get acquainted with the labeling of food products; • To learn what to pay attention to when it comes to food labels.
Cognitive, socioemotional and behavioural outcomes based on https://www.unesco.org/en/education/quality	SDG 4 "Quality education" <u>Cognitive learning objectives</u> : the learner understands the important role of culture in achieving sustainability; the learner understands that education can help create a more sustainable, equitable and peaceful world.

<p>018-08/unesco education for sustainable development goals.pdf</p>	<p><u>Socio-emotional learning objectives:</u> the learner is able through participatory methods to motivate and empower others to demand and use educational opportunities</p> <p><u>Behavioral learning objectives:</u> the learner is able to use all opportunities for their own education throughout their life, and to apply the acquired knowledge in everyday situations to promote sustainable development.</p> <p>SDG 12 "Responsible Consumption and Production"</p> <p><u>Cognitive learning objectives :</u> the learner understands how individual lifestyle choices influence social, economic and environmental development.</p> <p><u>Socio-emotional learning objectives:</u> the learner is able to communicate the need for sustainable practices in production and consumption; the learner is able to encourage others to engage in sustainable practices in consumption and production; the learner is able to envision sustainable lifestyles; the learner is able to feel responsible for the environmental and social impacts of their own individual behavior as a producer or consumer.</p> <p><u>Behavioral learning objectives:</u> the learner is able to promote sustainable production patterns; the learner is able to take on critically their role as an active stakeholder in the market.</p>																
<p>Green skill(s) addressed</p>	<table border="0"> <tr> <td><input type="checkbox"/> Creative problem-solving</td> <td><input type="checkbox"/> Management skills</td> </tr> <tr> <td>X Forward-thinking</td> <td><input type="checkbox"/> Impact quantification</td> </tr> <tr> <td><input type="checkbox"/> Monitoring skills</td> <td><input type="checkbox"/> Life-cycle management</td> </tr> <tr> <td>X Analytical skills</td> <td><input type="checkbox"/> Science skills</td> </tr> <tr> <td><input type="checkbox"/> Lean production</td> <td><input type="checkbox"/> Waste management</td> </tr> <tr> <td><input type="checkbox"/> Maintenance and repair skills</td> <td><input type="checkbox"/> Environmental auditing</td> </tr> <tr> <td>X Pollution prevention</td> <td><input type="checkbox"/> Ecosystem management</td> </tr> <tr> <td><input type="checkbox"/> Eco-design</td> <td><input type="checkbox"/> Other _____</td> </tr> </table>	<input type="checkbox"/> Creative problem-solving	<input type="checkbox"/> Management skills	X Forward-thinking	<input type="checkbox"/> Impact quantification	<input type="checkbox"/> Monitoring skills	<input type="checkbox"/> Life-cycle management	X Analytical skills	<input type="checkbox"/> Science skills	<input type="checkbox"/> Lean production	<input type="checkbox"/> Waste management	<input type="checkbox"/> Maintenance and repair skills	<input type="checkbox"/> Environmental auditing	X Pollution prevention	<input type="checkbox"/> Ecosystem management	<input type="checkbox"/> Eco-design	<input type="checkbox"/> Other _____
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<p>Duration</p>	<p>15 minutes</p>																
<p>Structure and content of the lesson</p>	<p>INTRODUCTION</p> <p>Food products are labeled in order to ensure that consumers receive all information about the content and composition of the products, thus protecting their health and interests.</p> <p>Food or drink traders in the EU must provide essential information so that end consumers can make an informed decision about which product to buy. The information must be: exact, easy to see and understand, not misleading, not</p>																

erased.

TOPIC 1: LABELING FOOD PRODUCTS.

Information to be provided by traders: Name of the food product; List of ingredients (including all additives; Information on allergens; Quantity of certain ingredients; Date (best before / use by); Country of origin; Name and address of EU-established food handler or importer; Net quantity; Any special storage and (or) conditions of use; If necessary, instructions for use; Alcohol content of drinks (if more than 1.2%); Nutrition declaration.

The list of ingredients must contain all the ingredients of the food product: in descending order by weight, named with their legal name. The amount (percentage) of all ingredients must be indicated which: are indicated in the product name (e.g. "apple pie"), highlighted on the label by words, pictures or graphic signs (e.g. "with walnuts"), are essential to the description of the food and separate it from other foods.

Information to be provided by dealers: List of ingredients (including all accessories) Food additives and food enzymes are listed by category name (e.g. sweetener, acid, colorant, antioxidant, etc.) followed by a **specific name** or, where appropriate, an **E number**

Information that must be provided by dealers: Information about allergens. All allergens must be distinguished in the list of ingredients, for example in a different font, font size or background color. If there is no list of ingredients, the allergen entry must contain the words "contains" followed by the name of the allergen.

List of substances or products causing allergies or intolerance:

- **gluten having cereals** (ie wheat, rye, barley, oats, spelled, kamut wheat or their varieties) and their products, except for: a) wheat basis made of glucose syrups containing _ dextrose; b) wheat basis made maltodextrins; c) barley basis made of glucose syrups; d) cereals used alcohol distillates, incl land farm origin ethyl alcohol , for production;
- **crustaceans and their products;**
- **eggs and their products;**
- **fish and their products**, except for: a) fish gelatin used _ how vitamins or carotenoids after helping material; b) fish gelatin or fish glue used _ for beer and for wine to clarify land nuts and their products;
- **soybeans and their products**, except for: a) refined soybeans oil and fats; b) natural tocopherols mixtures (E306), natural d-alpha tocopherol , natural d-alpha tocopheryl acetate , natural soy of bean d-alpha tocopherol succinate; c) from soybeans oil received phytosterols and of phytosterols ester; d) plants stanols esters produced _ from soybeans oil sterols;
- **milk and its products** (incl lactose), except for: whey, used alcohol distillates, incl land farm origin ethyl alcohol, for production; b) lactitol;
- **nuts, ie almonds** (*Amygdalus communis* L.), hazelnuts walnuts (*Corylus avellana*), Greek nuts (*Juglans regia*), cashews (*Anakardium occidentale*), *Carya* (*Carya illinoensis* (Wangenh.) K. Koch),

Bertholletia (Bertholletia excelsa), pistachios (Pistacia vera), macadamias (Macadamia ternifolia) and their products except _ nuts used _ alcohol distillates, incl land farm origin ethyl alcohol, for production;

- **celery and their products;**
- **mustard and their products;**
- **sesame seeds and their products;**
- **sulfur dioxide and sulfites**, which concentration bigger as 10 mg/kg or 10 mg/l in preparations to consume in products or in products manufactured according to manufacturer's instructions; lupins and their products;
- **clams and their products etc .**

TOPIC 2. FOOD SAFETY

Unsafe food is not supplied to the market

Food is considered unsafe if it is considered to be: a) harmful to health; (b) not suitable for human consumption (due to contamination, presence of foreign objects, unacceptable taste or smell, more obvious harmful failure such as rotting or decay).

Determining whether food is unsafe the following is taken into account: a) the normal conditions under which the consumer consumes this food and the conditions of its consumption at each stage of food production, processing and distribution and b) the information provided to the consumer about the need to avoid a particular food adverse health effects of the product or product category, including information on the label and other information commonly received by the consumer.

When determining whether food is harmful to health , the following is taken into account: a) the possible direct and/or short-term and/or long-term effects of that food product not only on the health of the person who consumes it, but also on the health of subsequent generations; (b) potential exposure to accumulated toxins; c) when the food product is intended for a certain group of consumers - to the special sensitivity of that group.

Determining whether food is unfit for human consumption takes into account whether it is unacceptable for its intended purpose, contamination or extraneous matter, putrefaction, spoilage or decomposition.

TOPIC 3: LABELING OF ORGANIC FOOD PRODUCTS.


As the population's eating habits change, a frequent consumer considers organic food to be a priority when choosing food products

All organic products must have an organic production certificate - it is issued in Lithuania by the public institution "Ekoagros", and must also be properly labeled.

Organic agricultural and food products grown and produced in the European Union (EU) must be labeled with the Community organic production logo.

Manufacturers can also use the EU logo for organic non-packaged products produced in the Community or for any organic products imported from third

	<p>countries.</p> <p>The code of the control authority or control body that performed the control of the last product preparation operation must be indicated on the packaging of organic products (for example, LT-EKO-001).</p> <p>Next to the logo, the label must indicate the origin of the products' raw materials, showing where the raw materials used in the composition of that product were grown.</p> <p>CONCLUSION</p> <p>Food handlers must place safe food on the market. Food products are labeled with product information.</p> <p>All organic prepackaged food products produced in the European Union must be labeled with the European Union organic production logo.</p>
<p>References</p>	<p>Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (Text with EEA relevance) https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:02011R1169-20180101</p> <p>EUROPOS PARLAMENTO IR TARYBOS REGLAMENTAS (EB) Nr. 178/2002 2002 m. sausio 28 d. nustatantis maistui skirtų teisės aktų bendrusius principus ir reikalavimus, įsteigiantis Europos maisto saugos tarnybą ir nustatantis su maisto saugos klausimais susijusias procedūras https://eur-lex.europa.eu/legal-content/LT/TXT/HTML/?uri=CELEX:02002R0178-20220701&from=EN</p>
<p>Interactive questions R3</p>	<p>1. What signs indicates that _ for sale product is organic :</p> <p>a) EU organic production logo , certification institutions code</p> <p>b) Product title and logo</p> <p>c) Item logo and EU logo</p> <p>2. An unsafe food can be placed on the market.</p> <p>a) True</p> <p>b) False</p> <p>3. Food is considered unsafe...</p> <p>a) if it is believed that harms health</p> <p>b) If it is believed that is not suitable to people to consume</p> <p>c) If it does not have merchandise appearance</p>

Keywords	Food, labeling, food safety
Questions for reflection	<ol style="list-style-type: none"> 1. WHAT IS THE PURPOSE OF FOOD LABELING? 2. WHY SHOULD ONLY SAFE FOOD BE PLACED ON THE MARKET? 3. WHY CAN'T A NON-ORGANIC PRODUCT CONTAINING ORGANIC INGREDIENTS BE LABELED WITH THE COMMUNITY ORGANIC PRODUCTION LOGO?
Additional resources	<ul style="list-style-type: none"> • No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL 1169/2011 https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:02011R1169-20180101 • REGULATION OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL (EC) No. 178/2002 https://eur-lex.europa.eu/legal-content/LT/TXT/HTML/?uri=CELEX:02002R0178-20220701&from=EN
Icons & related info for the hints of the PowerPoint presentation	 <p>This hint indicates a question/task for reflection.</p>
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