

10 Most Common Mistakes

1. Ingredients statement problems.
 - a. Single ingredients are not listed by common name, e.g., oil declared instead of vegetable oil, soy declared instead of soy flour, MSG declared instead of monosodium glutamate.
 - b. Component ingredients are not listed by common name, e.g., cheese declared instead of imitation cheese, ham declared instead of ham water added, beef declared instead of seasoned beef and binder product.
 - c. Order of predominance in the ingredients statement is incorrect.
 - d. There are ingredients declared in the ingredients statement that are not in the formulation and vice-versa.
 - e. Multi-ingredient components are missing their sublistings.
2. The formulation, processing procedure and/or supporting documentation do not agree with or validate information and/or claims on the label, e.g., “lemon, thyme, pepper” claim on label but the formulation does not indicate that the spices contain thyme and pepper.
3. Either the entire label is illegible or portions of the label are illegible.
4. The label is incomplete since all required labeling features are not provided.
5. Product standards are not met.
6. Product name is incorrect, e.g., “BBQ” on the label of a sauce with beef product, yet, standard 9 CFR 319.80 or 319.312 is not met.
7. Product name word size incorrect.
8. Geographical claim on label but product not produced in claim location, e.g., “St. Louis Toasted Breaded Beef Ravioli” on labeling of product manufactured in Vineland, New Jersey.
9. Nutrition facts problems:
 - a. The serving size is incorrect.
 - b. The servings per container is incorrect.
 - c. The wrong format is used.
 - d. Improper rounding of the values.
10. Undefined nutrient content claims are used, e.g., leaner, sugar busters, very low in fat.