



Fairness – the most common deficiencies

You are responsible for not misleading your guests when selling unpackaged food over the counter or serving food in a restaurant or café. It is important that the information on your menus match what you really serve.

Suppliers

It is important that you check your deliveries so that you actually get the products you ordered. Suppliers can make mistakes. The correct name of the product must appear on the packaging and it is this name that must be transferred to menus and signs. If you change the ingredients of a food, make sure you also update your ingredients information on menus and signs.

Why is it important to have the right information?

Protected designation of origins (PDO)

Production, processing and preparation of the product must take place in a given geographical area.

Parma ham, parmesan cheese and feta cheese are examples of foods protected with the PDO mark.



Many restaurants put Feta cheese on their menus without thinking about it as something special. But in order to call a cheese Feta cheese, it must be made in Greece. The milk should come from sheep and goats of local breeds. Not only is it misleading for the customer but it can be a potential health hazard for a person with allergies, if cheese is incorrectly referred to as feta cheese. Someone who is intolerant to cow's milk protein but can eat sheep's and goat's milk can become very ill if they are served cheese made of cow's milk instead of feta cheese.



The name Parmesan cheese may only be used for cheese produced in the Emilia-Romagna region of northern Italy. Genuine Parmesan cheese should be labelled Parmigiano Reggiano. Grana Padano is a hard cheese that is often confused with Parmesan but it isn't allowed to be marketed as Parmesan. Grana Padano may contain eggs, which pose a risk for individuals that are allergic to eggs.



Parma ham, or Prosciutto di Parma, may only be used for ham that has been produced according to traditional methods. The production is restricted to the Province of Parma, Italy. The word *Prosciutto* is Italian for ham while *crudo* means raw. In other words, a product named Prosciutto crudo is just raw ham and isn't the same as Prosciutto di Parma.



Another common error found in food control of fairness is that restaurants that have crab on their menu don't serve crab on the plate. Crabfish or Surimi, an imitation of crab, is served instead. Crabfish can contain both egg, soy or wheat starch besides fish, which poses a health hazard for people with food allergies.



Ingredienser: VITFISKKÖTT* (*Nemipterus bleekeri*) 46,5%, vatten, VETESTÄRKELSE, ÄGGVITA, socker, majsstärkelse, tapioka stärke, sorbitol (E420), salt, risvin, KRABBEXTRAKT, kalciumkarbonat (E170), vegetabilisk olja (från SOJABÖNA), essens av KRABBA, naturliga färgämnen (E120, E160c), stabiliseringsmedel (E452). *Fiskad med trål i Syd kinesiska havet FAO61.
Förvaring: Djupfryst -18°C eller kallare. Bör ej återfrysas efter upptining.
Tillredning: Färdig att förtära efter upptining, kan serveras kall eller användas som tillbehör.

Further questions

If you have questions don't hesitate to contact us by calling 08-523 010 00 or by sending an e-mail to livsmedelskontrollen@sodertalje.se