

FOOD PRODUCT LABELING REQUIREMENTS *IN WYOMING*

Foods produced under the Wyoming Food Freedom Act (WFFA) and sold through a third-party/designated agent sale or retail sale must be labeled with "This food was made in a home kitchen, is not regulated or inspected, and may contain allergens." Though not required, including the additional information listed below can make your product more attractive to potential customers.

Food product labels produced in licensed facilities for retail and national markets should follow state and FDA guidelines and go through a label review by filling out the **Wyoming Department of Agriculture's Label Review Sheet**. Additional specifications – including required font sizes and language for identification of preservatives and colors – can be found in the Wyoming Department of Agriculture's Label Review Sheet and the FDA's Food Labeling Guide: Guidance for Industry.



SCAN HERE TO READ MORE DETAILS ABOUT WHAT'S ALLOWED UNDER THE WYOMING FOOD FREEDOM ACT.



SCAN HERE TO READ THE FDA'S FOOD LABELING GUIDE

LABEL REQUIREMENTS IF REQUIRED:

Principal Display Panel (PDP) – the area most likely to be seen by consumers at point of purchase, must include:

- Name of the Food, also called the Statement of Identity. Must use a common or usual name that is most likely understood by the consumer.
- Net quantity or amount of food.
 - Must include the term 'net wt.' or 'net weight'
 - Net weight must be displayed in bottom 30% of the PDP.
 - Must be declared in US customary and metric units, using pounds (lb) and ounces (oz) and grams (g) for solid weight, and fluid ounces and milliliters (mL) for liquid measure.

Continued...



NET QUANTITY STATEMENT

As seen in the FDA Food Labeling Guide (2025.)

WHAT ELSE DO I NEED TO KNOW?

Contact your regional SBDC Business Advisor to learn more.

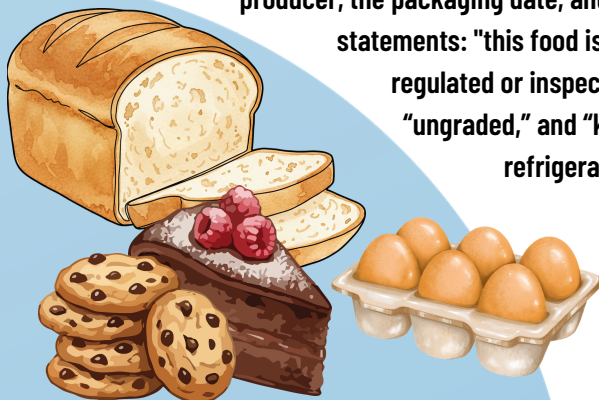


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LABELING REQUIREMENTS UNDER WFFA:

- 1 **Homemade food products covered under the WFFA are exempt from state labeling requirements.**
- 2 **Eggs, if sold at a retail location, should be prominently labeled with the name and address of the producer, the packaging date, and the statements: "this food is not regulated or inspected," "ungraded," and "keep refrigerated."**



FOOD PRODUCT LABELING REQUIREMENTS *IN WYOMING*

LABEL REQUIREMENTS IF REQUIRED (CONT'D):

Information Panel (IP) is situated immediately to the right of the PDP around the packaging. It must include:

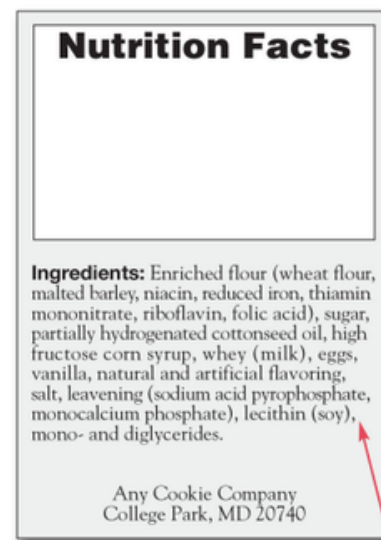
- Ingredients, listed in order of predominance by weight from greatest to least amount, using the common or usual name of the ingredients. Sub-ingredients for ingredients must be listed in parentheses immediately after the listed ingredient.
- The minimum type-size is 1/16 inch in height, based on the lower-case letter "o".
- Major allergens must be declared, including shellfish, fish, eggs, milk, peanuts, soy, tree nuts, wheat, and sesame.
- The firm responsible for the food product – the manufacturer, packer, or distributor.

The following information may be included on the IP, depending on the product type or retailer requirements: :

- Nutrition Facts Label if required - see more information below.
- A manufacturing or best-by date. Many shelf-stable foods must include a 'closed or coded date' that represents the date or time of production, so the batch can be traced in case of a recall. In contrast, 'open dating' tells customers when a product is at its highest quality, with phrasing like "Best if Used By." This type of dating is not required for most packaged foods by regulations, but wholesale customers may require product dating.
- A barcode, typically a Universal Product Code (UPC) is often used by manufacturers or stores for inventory and marketing purposes.

WHEN DO I NEED A NUTRITION FACTS LABEL?

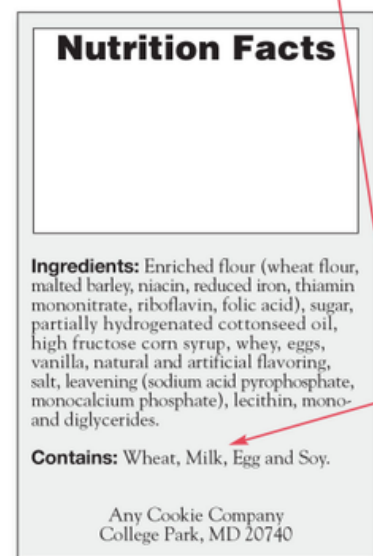
1. If you make any nutritional claim, like "low calorie," "high in protein," or "heart-healthy". Use of some of these claims, including language like "good source of" or "lite" must be backed up by your nutrition facts and comply with federal guidelines.
2. If you don't qualify for a small business exemption. Businesses with fewer than 100 full-time equivalent employees and sell fewer than 100,000 units per year must file a notice with the FDA annually to claim this exemption, while small businesses with fewer than 10 full-time equivalent employees and annual sales less than 10,000 units aren't required to file an exemption. If any nutrient content claim is made, or any nutrition information is provided on the label or used in advertising, the small business exemption does not apply.
3. If you aim to sell in retail markets. Retailers may require nutrition labeling, even if you fall under the small business exemption.



1. Include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major food allergen does not appear elsewhere in the ingredient statement for another allergenic ingredient.

OR

2. Place the word "Contains," followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in a type size that is no smaller than that used for the ingredient list.



As seen in the WDA Food Labeling Guide (2025.)

The **Wyoming Small Business Development Center (SBDC)** collaborates with the **UW Extension** and other resources to offer no-cost advising for business planning, financial projections and more!

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Extension

References:

FDA Center for Food Safety and Applied Nutrition. Food Labeling Guide: Guidance for Industry. 2013.
Scott, D; Bowser, T, McGlynn, W. Food Product Labeling Basics. OSU Extension. 2017.

USDA FSIS. Product Dating. Updated April 2025.

Wyoming Department of Agriculture. Food Labeling Guide. Updated April 2025.