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1. SUBJECT MATTER AND SCOPE

This Standard provides the basis for the assurance of a high-level protection for the consumer in relation to food information, considering differences in consumer understanding of product's source, characteristics, and information.

For the purposes of this Standard, the following definitions shall apply:

Labeling includes any written, printed, or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.

Label means any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed or impressed on, or attached to, a container of food.

Labels shall be applied in such a manner that they will not become separated from the container. In the case of relabeling due to translation or the addition of a supplementary label, the mandatory information provided must fully and accurately reflect that of the original label. The information should be accurate, clear, easy to understand, not misleading or deceptive in any way, and readable from a single viewing point. The information on the primary and secondary packaging labels must not be in contradiction.


The contractor shall adhere to the labeling requirement as defined in the following CODEX standards and/or to those expressly provided in an individual Codex standard.

- Codex Stan 1-1985: General Standard for the Labeling of Pre-packaged Foods
- CAC/GL 2 – 1985: Guidelines for Nutrition Labeling
- CAC/GL 24-1997: General Guidelines for use of the term “Halal”

Primary packaging refers to the first layer of packaging that directly comes in contact with the product. It is designed to protect the product from contamination, damage, and spoilage. Primary packaging also helps in preserving the quality and freshness of the product. Examples of primary packaging include bottles, cans, jars, bags, tubes, and sachets.

Secondary packaging is the second layer of packaging that holds the primary packaging. It provides additional protection to the product during transportation, storage, and handling. Secondary packaging can be made of cardboard, plastic, or other materials. Examples of secondary packaging include boxes, cartons, and shrink wrap.

2. GENERAL REQUIREMENTS

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Mandatory Labeling Requirements for UN food items should include the UN Specific Requirements and Product Labeling Requirements related to the Product Information and Producer Information.

2.1. UN SPECIFIC REQUIREMENTS

Labels on food products, either primary or secondary package, must include the following:

- (i). General UN statement: “NOT For Resale. UN CONSUMPTION ONLY”.
- (ii). UN code and UN Product Name

2.2. PRODUCT LABELING REQUIREMENTS

Required Label information on primary and secondary packaging must include details about

- (i). Product Information (General and Identification Information) and
- (ii). Producer Information

In case the package surface where the label is affixed is less than 10 cm² (1.55 in²), the following details as a minimum are required to be mentioned on the label: product name, allergens, net weight, and minimum durability. The rest of the information referred to in this standard shall be provided through other means and made available upon request.

Language The primary language shall be English. If the language on the original label is not acceptable, to the consumer for whom it is intended, a supplementary label containing the mandatory information in the required language may be used instead of relabeling.


2.2.1. Product General Information

Name of the Food describes the food, which is sufficiently clear to enable consumers to know its true nature and distinguish it from other products with which it might be confused.

The list of Ingredients shall be preceded by the word “ingredients” and must include all the foodstuff ingredients in descending order of predominance by weight.

Country of origin of the primary ingredient, but when a food undergoes processing in a second country that changes its nature, the country in which the processing is performed shall be considered the country of origin for labeling purposes.

Nutritional Declaration shall include as a minimum: Energy value; and the amounts of protein, available

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carbohydrate (i.e. dietary carbohydrate excluding dietary fiber), fat, saturated fat, sodium, and total sugars. Information on energy value should be expressed in kJ and kcal per 100 g or 100 ml. Information on the amounts of protein, carbohydrate, and fat in the food should be expressed in g per 100 g or 100 ml, or per package if the package contains only a single portion.

Storage Conditions: to support the integrity of the product.

Special Conditions for Storage: to enable appropriate storage or use of the food after opening the package, the storage conditions and/or time limit for consumption shall be indicated, where appropriate.

Weight:

- Gross weight: Product weight including primary packaging.
- Net weight: Product weight including liquid (water, vegetable oil)
- Drained weight: Product weight excluding liquid.
- When Net Weight and Drained Weight are the same, only Net Weight shall be reflected.
- When Gross Weight is the same as Net Weight, Net Weight shall be reflected.
- Where the food has been glazed the declaration of net contents of the food shall be exclusive of the glaze.


Instructions for use: including reconstitution, where applicable, shall be included on the label, as necessary, to ensure correct utilization of the food.

Allergen indication, Foods, and any ingredients that cause allergies or intolerances shall be declared on the label using a different font, style, background color, or by bolding the text. The list of these products is provided in Annex I.

If the presence of any food allergens in the food may be a result of possible unintended presence of allergens occurring during food manufacture, such as ‘may contain milk’, the following shall be declared “it may contain” or “it may be present”.

Indication of GMO ingredients: If any ingredient of the commodity is produced using genetic engineering, this must be indicated on its label, either as “*genetically modified...*”/ “*bioengineered food*”, or as “*produced from genetically modified...*”/ “*derived from bioengineering*”.

Indication of Irradiated food: Food that has been treated with ionizing radiation shall carry a written statement indicating that treatment near the name of the food, with the following “irradiated” or “treated with ionizing radiation”.

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Additional mandatory requirements for specific types or categories of foods should be reflected on the label, such as the following:

In the case of fishery products, the name of species must be reflected, and the indication of wild-caught or farmed, where appropriate must be reflected.

In the case of dairy products, the animal origin must be indicated if it is different from a cow. Percentage of Fat in Dry Matter (FDM) must be reflected, where appropriate.

In the case of HALAL products, halal food labels must identify the entity that issued the HALAL certification. A Producer/Production process must be certified by a Halal certification entity to be compliant with Halal requirements.

2.2.2. Product Specific (Identification) Information

Date of Production, in which the food becomes the product as described. (The date of packaging, on which the food is placed in the immediate container in which it will be ultimately sold, where appropriate).

Production Lot/ Batch, assigned at the point of production or processing, is a unique identifier assigned to a specific quantity produced or processed essentially under the same conditions.

Date of Minimum Durability, the date which signifies the end of the period. The date until which the food retains its specific properties when properly stored.

2.2.3. Producer's Information

Food Producer means a person/company that grew, raised, processed, prepared, manufactured, or otherwise added value to the food product the person is selling. The term does not include a person who only packaged or repackaged a food product.

Producer's Name: In country of production


Producer's Address: In country of production

Country of Origin: Country where the food has been produced.

Producer's Registration Number: In country of production.

2.2.4. Food Packer's information

Food packer is a person or company that transfers food from one container usually a larger container into

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a smaller one, including filling, packing, and labeling, to prepare it for sale. This process does not involve any compounding or processing to change the food's form or dosage of its components. Packer Information should be reflected, where appropriate.

Packer's Name: In country of production

Packer's Address: In country of production

Packer's Registration Number: In country of production.

Table 1. The table below visually presents the minimum mandatory Labeling requirements for ease of reference.


Mandatory Labeling Requirements	UN specific requirement		UN Code and Product Description
			UN statement: NOT for resale - UN CONSUMPTION ONLY
	Product Labeling requirements	Product General Information	Name of the Food
			List of ingredients
			⁴ Country of Origin
			Nutritional Declaration
			Storage Condition and ¹¹ Special Condition for Storage
			Net Weight (if Drain weight is applicable, it shall be reflected)
			¹² Instructions for Use
			² Allergen indication
			² GMO ingredients indication
			² Irradiated foods
			³ Fishery products: the name of species, and way of caught (where appropriate) must be reflected
			³ Dairy products: animal origin, FDM must be reflected, where appropriate.
		Product Specific (Identification) information	Production Date
			Production Lot
			Expiration Date/Best Before Date/Use-by Date
		Producer Information	Producer's Name: In country of production
			Producer's Address: In country of production
			⁵ Country of Origin: Country where the food has been produced
			Producer's Registration Number: In country of production.

For Certain products,

¹¹ To enable appropriate storage or use of the food after opening the package, the storage conditions and/or time limit for consumption shall be indicated;

¹² Where it would be difficult to make appropriate use of the food in the absence of such instructions

² Information on the protection of consumers' health, compositional attributes that may be harmful to the health of certain groups of consumers;

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³Additional requirements specific to certain categories, information on the identity and composition, properties, or other characteristics of the food, mainly based on the Individual Codex Standards

⁴Country of Origin: of primary ingredient, when its nature has not been changed in the final product.

⁵Country of Origin: Where the processing is performed

Suggested Format Secondary Packaging (optional)

UN 2160 RICE BASMATI	
NOT FOR RESALE. UN CONSUMPTION ONLY.	
Product Name:	Basmati Rice
Variety:	XX Net Weight xx kg
Country of origin:	XX Gross Weight xx kg
Maximum of broken grains	10%
Storage conditions:	Store in a dry place at a temperature between 15°C and 25°C.
Lot number:	XX
Production Date:	DD/MM/YY
Best Before Date:	DD/MM/YY
Produced by:	Alpha
Address:	XXXXXX, ZIP XXXX, India
Registration Number:	XYZXYZXYZ

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3. ANNEXES


ANNEX I PRODUCTS CAUSING ALLERGIES OR INTOLERANCE

ANNEX II FOODS WHICH ARE EXEMPTED FROM THE MANDATORY LABELING REQUIREMENTS

ANNEX I

PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

- Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products thereof;
- Crustacea and products thereof;
- Eggs and products thereof;
- Fish and products thereof;
- Peanuts, soybeans, and products thereof;
- Milk and products thereof (lactose included);
- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof products;
- Mustard and products thereof;
- Sesame seeds and products thereof;
- Lupin and products thereof;
- Molluscs and products thereof;
- Sulphite in concentrations of 10 mg/kg or more.

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ANNEX II

FOODS WHICH ARE EXEMPTED FROM THE MANDATORY LABELING REQUIREMENTS

In some categories of products, requirements such as a *List of ingredients*, *Minimum Durability*, and *Nutritional Declaration*, may not be subject to mandatory labeling.

- (i) **A list of ingredients** may not be mandatory for the following foods:
- Foods consisting of a single ingredient, where the name of the food is identical to the ingredient name;
 - Fresh fruits and vegetables, including tubers;
 - Fermentation vinegars derived exclusively from a single basic product;
 - Cheese, butter, fermented milk and cream, to which no ingredient has been added other than lactic products, food enzymes, and microorganism cultures essential to manufacture, or in the case of cheese other than fresh cheese and processed cheese the salt needed for its manufacture.
- (ii) **Minimum Durability** (Expiration date, Best before date, Use-by...) may not be mandatory. Still, the Date of Production or the Date of Packaging shall be provided, for the following foods:
- Fresh fruits and vegetables, including tubers;
 - Vinegar;
 - Non-iodized food-grade salt;
 - Non-fortified solid sugars.
- (iii) **Nutritional Declaration** may not be mandatory for the following foods:
- Processed products which the only processing they have been subjected to is maturing and that comprise a single ingredient or category of ingredients;
 - Unprocessed products that comprise a single ingredient or category of ingredients;
 - Water;
 - Coffee;
 - Herbs;
 - Spices;
 - Vinegar;
 - Gelatine;
 - Yeast.