

Name of classes	Class names
Refined oils other than olive	“Oil” together with either the term “vegetable” or “animal”, qualified by the term “hydrogenated” or “partially hydrogenated”, as appropriate
Refined fats	“Fat” together with either, the term “vegetable” or “animal”, as appropriate
Starches, other than chemically modified starches	“Starch”
All species of fish where the fish constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific species of fish	“Fish”
All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labelling and presentation of such a food does not refer to a specific type of poultry meat	“Poultry meat”
All types of cheese where the cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific type of cheese	“Cheese”
All spices and spice extracts not exceeding 2% by weight either singly or in combination in the food	“Spice”, “spices”, or “mixed spices”, as appropriate
All herbs or parts of herbs not exceeding 2% by weight either singly or in combination in the food	“Herbs” or “mixed herbs”, as appropriate
All types of gum preparations used in the manufacture of gum base for chewing gum	“Gum base”
All types of sucrose	“Sugar”
Anhydrous dextrose and dextrose monohydrate	“Dextrose” or “glucose”
All types of caseinates	“Caseinates”
Milk Protein	Milk products containing a minimum of 50% of milk protein (m/m) in dry matter*
Press, expeller or refined cocoa butter	“Cocoa butter”
All crystallized fruit not exceeding 10% of the weight of the food	“Crystallized fruit”
* Calculation of milk protein content: Kjeldahl nitrogen × 6.38	

**4.2.3.2.** Notwithstanding the provision set out in Section 4.2.3.1, pork fat, lard and beef fat shall always be declared by their specific names.

**4.2.3.3.** For food additives falling in the respective classes and appearing in lists of food additives permitted for use in foods, the following functional classes shall be used together with the specific name or recognized numerical identification as required by national legislation.

- acidity regulator
- anticaking agent
- antifoaming agent
- antioxidant
- bleaching agent
- bulking agent
- carbonating agent

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- colour retention agent
- emulsifier
- emulsifying salt
- firming agent
- flavour enhancer
- fluor treatment agent
- foaming agent
- gelling agent
- glazing agent
- ...
- ...
- ...

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- preservative
- propellant
- raising agent
- sequestrant
- stabilizer
- sweetener
- thickener

**4.2.3.4.** The following class titles may be used for food additives falling in the respective classes and appearing in lists of food additives permitted generally for use in foods:

- Flavour (s) and Flavouring(s);
- ...
- ...
- ...

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The expression “flavours” may be qualified by “natural”, “nature identical”, “artificial” or a combination of these words as appropriate.

#### 4.2.4. Processing aids and carry-over of food additives

**4.2.4.1.** A food additive carried over into a food in a significant quantity or in an amount sufficient to perform a technological function in that food as a result of the use of raw materials or other ingredients in which the additive was used shall be included in the list of ingredients.

**4.2.4.2.** A food additive carried over into foods at a level less than that required to achieve a technological function, and processing aids, are exempted from declaration in the list of ingredients. The exemption does not apply to food additives and processing aids listed in section 4.2.1.4.

#### 4.3. Net contents and drained weight

**4.3.1.** The net contents shall be declared in the metric system (“Système International” units) [3].

**4.3.2.** The net contents shall be declared in the following manner:

a) for liquid foods, by volume;

b) for solid foods, by weight;

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**4.3.3.** In addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration in the metric system of the drained weight of the food. For the purposes of this requirement, liquid medium means water, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination [4].

#### 4.4. Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

#### 4.5. Country of origin

**4.5.1.** The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

**4.5.2.** When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

#### 4.6. Lot identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

#### 4.7. Date marking and storage instructions

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i) The “date of minimum durability” shall be declared.

ii) This shall consist at least of:

- the day and the month for products with a minimum durability of not more than three months;
- the month and the year for products with a minimum durability of more than three months. If the month is December, it is sufficient to indicate the year.

iii) The date shall be declared by the words:

- “Best before ...” where the day is indicated;
- “Best before end ...” in other cases.

iv) The words referred to in paragraph (iii) shall be accompanied by:

- either the date itself; or

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v) The day, month and year shall be declared in uncoded numerical sequence except that the month may be indicated by letters in those countries where such use will not confuse the consumer.

vi) Notwithstanding 4.7.1 (i) an indication of the date of minimum durability shall not be required for:

- fresh fruits and vegetables, including potatoes which have not been peeled, cut or similarly treated;
- wines, liqueur wines, sparkling wines, aromatized wines, fruit wines and sparkling fruit wines;
- beverages containing 10% or more by volume of alcohol;
- bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture;
- vinegar;
- food grade salt;
- solid sugars;

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- chewing gum.

**4.7.2.** In addition to the date of minimum durability, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon.

#### 4.8. Instructions for use

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

#### 5. Additional mandatory requirements

##### 5.1. Quantitative ingredients declaration

5.1.1. The ingoing percentage of an ingredient (including compound ingredients [5]) or categories of ingredients [6]), by weight or volume as appropriate, at the time of manufacture, shall be disclosed for foods sold as a mixture or combination where the ingredient:

- a) is emphasised as present on the label through words or pictures or graphics; or
- b) is not within the name of the food, is essential to characterise the food and is expected to be present in the food by consumers in the country where the food is sold if the omission of the quantitative ingredient declaration would mislead or deceive the consumer.

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- c) where the ingredient is used in small quantities for the purpose of flavouring; or
- d) where commodity specific standards conflict with the requirements described here.

With respect to 5.1.1 a):

e) a reference in the name of the food to an ingredient or category of ingredients shall not of itself require quantitative ingredient declaration if that reference would not mislead or deceive or would not be likely to create an erroneous impression to the consumer regarding the character of the food in the country of marketing because the variation in quantity of the ingredient(s) between products is not necessary to characterise the food or distinguish it from similar foods.

5.1.2. The information required in Section 5.1.1 shall be declared on the product label as a numerical percentage. The ingoing percentage, by weight or volume as appropriate, of each such ingredient shall be given on the label in close proximity to the words or pictures or graphics emphasising the particular ingredient, or beside the name of the food, or adjacent to each appropriate ingredient listed in the ingredient list as a minimum percentage where emphasis is on the presence of the ingredient and a maximum percentage where emphasis is on the low level of the ingredient.

For foodstuffs which have lost moisture following heat or other treatment, the percentage (by weight or by volume) shall correspond to the quantity of the ingredient(s) used, related to the finished product.

When the quantity of an ingredient or the total quantity of all ingredients expressed on the labelling exceeds 100%, the percentage may be replaced by the declaration of the weight of the ingredient(s) used to prepare 100g of finished product.

##### 5.2. Irradiated foods

5.2.1. The label of a food which has been treated with ionizing radiation shall carry a written statement indicating that treatment in close proximity to the name of the food. The use of the international food irradiation symbol, as shown below, is optional, but when it is used, it shall be in close proximity to the name of the food.

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**5.2.2.** When an irradiated product is used as an ingredient in another food, this shall be so declared in the list of ingredients.

**5.2.3.** When a single ingredient product is prepared from a raw material which has been irradiated, the label of the product shall contain a statement indicating the treatment.

## **6. Exemptions from mandatory labelling requirements**

With the exception of spices and herbs, small units, where the largest surface area is less than 10 cm<sup>2</sup>, may be exempted from the requirements of paragraphs 4.2 and 4.6 to 4.8.

## **7. Optional labelling**

**7.1.** Any information or pictorial device written, printed, or graphic matter may be displayed in labelling provided that it is not in conflict with the mandatory requirements of this standard and those relating to claims and deception given in Section 3 - General Principles.

**7.2.** If grade designations are used, they shall be readily understandable and not be misleading or deceptive in any way.

## **8. Presentation of mandatory information**

### **8.1. General**

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**8.1.2.** Statements required to appear on the label by virtue of this standard or any other National standards shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

**8.1.3.** Where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not obscured by it.

**8.1.4.** The name and net contents of the food shall appear in a prominent position and in the same field of vision.

### **8.2. Language**

**8.2.1.** 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 relabelling.

**8.2.2.** In the case of either relabelling or a supplementary label the mandatory information provided shall be fully and accurately reflect that in the original label.