



DRAFT EAST AFRICAN STANDARD

Labelling of pre-packaged foods — General requirements

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

EAS 38 was prepared by Technical Committee EASC/TC 009, *Food packaging and labelling*.

This Third edition cancels and replaces the second edition (EAS 38:2014), which has been technically revised.

Labelling of pre-packaged foods — General requirements

1 Scope

This Draft East African Standard applies to the labelling of all pre-packaged foods to be offered as such to the consumer or for catering purposes and to certain aspects relating to the presentation thereof.

2. Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 36-1989: Codex International Numbering System

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1 claim

any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality attributes

3.2 consumer

persons and families purchasing and receiving food in order to meet their personal needs

3.3 container

any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers.

A container may enclose several units or types of packages when such is offered to the consumer

3.4

label

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

3.5

labelling

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

3.6

package

container such as box, bottle, casket, tin, barrel, case, sack, receptacle, bag, wrapper (in its original form) or any other material in which an article of food is placed or packaged

3.7

food

any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drinks, chewing gum and any substance which has been used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs

3.8

food additive

any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include "contaminants" or substances added to food for maintaining or improving nutritional qualities.

3.9

pre-packaged

packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes

3.10

Ingredient

any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form

3.11

lot

definitive quantity of a commodity produced essentially under the same conditions

3.12

processing aid

substance or material, not including apparatus or utensil, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product

3.13

foods for catering purposes

those foods for use in restaurants, canteens, schools, hospitals and similar institutions where food is offered for immediate consumption

3.14

date of manufacture

date on which the food becomes the product as described

3.15

date of packaging

date on which the food is placed in the immediate container in which it will be ultimately sold

3.16

date of minimum durability/best before

date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory

3.17

use-by date/ recommended last consumption date/ expiration date

date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers. After this date, the food should not be regarded as marketable

3.18

high risk foods

foods that are more prone to contamination by harmful bacteria, viruses, or parasites, and are more likely to cause foodborne illness

3.19

Allergenic Food

food (including ingredients, food additives and processing aids) that can elicit immunoglobulin class E (IgE)-mediated or other specific immune-mediated reactions in susceptible individuals.

3.20

Coeliac disease

chronic immune-mediated intestinal disease in genetically predisposed individuals induced by exposure to dietary gluten proteins that come from wheat, rye, barley and triticale (a cross between wheat and rye).

3.21

Food allergen

substance in an allergenic food, usually a protein or protein derivative that can elicit IgE-mediated or other specific immune-mediated reactions in susceptible individuals.

3.22

Food allergy

reproducible adverse health effect arising from an IgE antibody or non-IgE antibody immune-mediated response following oral exposure to a food

4 General principles

4.1 Pre-packaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.

4.2 Pre-packaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.

5 Requirements for labelling of pre-packaged foods

5.1 Name of the food

5.1.1 The name of the food shall be declared on the label.

5.1.2 The name shall indicate the true nature of the food and shall be specific and not generic.

5.1.2.1 Where a name has been established for a food in an East African Standard it shall be used. Where several names for a food have been established at least one of them shall be used

5.1.2.2 In other cases, the name prescribed by national legislation or national standards in the Partner States shall be used.

5.1.2.3 In the absence of any such name, either a common or usual name existing by common usage as an appropriate descriptive term which is not misleading or confusing to the consumer shall be used.

5.1.2.4 “a coined”, “fanciful”, “brand name” or “trade mark” may be used provided it accompanies one of the names provided in 5.1.2.1 to 5.1.2.3.

5.1.3 There shall appear on the label, either in conjunction with, or in close proximity to, the name of the food, such additional words or phrases as necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food, including but not limited to the type of packing medium, style and the condition or type of treatment it has undergone, for example, dried, concentrated, reconstituted, smoked.

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5.2 List of ingredients

5.2.1 Except for single ingredient foods, a list of ingredients shall be declared

Foods and Ingredients	Specified Name
Cereals containing gluten ²	'wheat'
– wheat and other Triticum species	'rye'
– rye and other Secale species	'barley'
– barley and other Hordeum species and products thereof	
Crustacea and products thereof	'crustacea'
Eggs and products thereof	'egg'
Fish and products thereof	'fish'
Peanuts and products thereof	'peanut'
Milk and products thereof	'Milk'
Sesame and products thereof	'sesame'
Celery	
Molluscs (such as mussels oysters)	
Mustard	
Specific tree nuts	'almond'
– Almond (<i>Prunus amygdalus</i>)	'cashew'
– Cashew (<i>Anacardium occidentale</i>)	'hazelnut'
– Hazelnut (<i>Corylus</i> spp.)	'pecan'
– Pecan (<i>Carya illinoensis</i>)	'pistachio'
– Pistachio (<i>Pistacia vera</i>)	'walnut'
– Walnut (<i>Juglans</i> spp.) and products thereof	

on the label.

5.2.1.1 The list of ingredients shall be headed or preceded by an appropriate title, which consists or includes the term “ingredient”.

5.2.1.2 All ingredients shall be listed in descending order of ingoing weight (m/m) at the time of the manufacture of the food.

5.2.1.3 Where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared, as such, in the list of ingredients provided that it is immediately accompanied by a list in brackets of its ingredients in descending order of proportion (m/m). Where a compound ingredient for which a name has been established in an East African Standard, national standard or in national legislation constitutes less than 5 % of the food, the ingredients not be declared except for the food and ingredient listed in section 5.2.1.4, 5.2.1.7 and where applicable section 5.2.1.5 and food additives, which serve a technological function in the finished product.

5.2.1.4 The following foods and ingredients are known to trigger food allergy or coeliac disease and shall always be declared as allergenic foods using the specified name in addition to or as part of the ingredient name 1 when intentionally present in the food.

In accordance with Section **5.1.1** the ingredient declaration should specify the true nature of the food and be specific and not generic

5.2.1.5 In addition to the foods and ingredients listed in section 5.2.1.4, the declaration of any other foods and ingredients as allergenic foods, including those listed below may also be required 4 using a specified name in addition to or as part of the ingredient name 5.

This shall be based on available risk assessment data for the respective population(s) 6 taking into account risk management considerations.

. 5.2.1.5.1 Foods ingredients

The Following table indicates the foods and Ingredients and their specified name

Foods and Ingredients	Specified Name
Buckwheat and products thereof	'buckwheat'
Celery and products thereof	'celery'
Oats and other Avena species (and their hybridized strains) and products thereof ⁷	'oats'
Lupin and products thereof	'lupin'
Mustard and products thereof	'mustard'
Soybean and products thereof	'soy'

Foods and Ingredients	Specified Name
Specific tree nuts – Brazil nut (<i>Bertholletia excelsa</i>) – Macadamia (<i>Macadamia</i> spp.) – pine nut (<i>Pinus</i> spp.) and products there	‘Brazil nut’ ‘macadamia’ ‘pine nut’

5.2.1.5.2 Includes spelt, Khorasan, and other specific cereals containing gluten that are species or hybridized strains under the genus names of *Triticum*, *Secale* and *Hordeum*. Specified names are to be used according to the associated genus. Hybridized strains are to use specified names in conjunction from all of the parent genera (e.g. ‘wheat’ and ‘rye’ for triticale).

5.2.1.5.3 In addition to the specified name of ‘wheat’, ‘rye’, and ‘barley’, the word ‘gluten’ may be used.

5.2.1.5.4 These foods and ingredients are not included in 5.2.1.4 but have been recommended to be considered for risk management at the regional or national level (see FAO and WHO Risk assessment of food allergens: Part 1: Review and validation of Codex Alimentarius priority allergen list through risk assessment <https://doi.org/10.4060/cb9070en>).

5.2.1.5.5 In accordance with Section 5.1.1, the ingredient declaration should specify the true nature of the food and be specific and not generic.

5.2.1.5.6 The assessment of risk in the respective population(s) to be based on the evidence criteria of prevalence, potency and severity of immune mediated adverse reactions to the food or ingredient as established by FAO and WHO Risk assessment of food allergens: Part 1: Review and validation of Codex Alimentarius priority allergen list through risk assessment. <https://doi.org/10.4060/cb9070en>

5.2.1.5.7 Oats can be tolerated by most but not all people who are intolerant to gluten. Therefore, the allowance of oats that are not contaminated with wheat, rye or barley in foods covered by this standard may be determined at the national level.

5.2.1.8 Regional or national competent authorities may exempt ingredients derived from foods listed in section 4.2.1.4, and where applicable section 4.2.1.5, from being declared as allergenic foods. Such exemptions shall be subject to a risk assessment to establish the safety of the allergenic food derivative.

5.2.1.7 Sulphite when present in concentrations of 10 mg/kg or more in a food shall always be declared using the specified name 'sulphite' or 'sulfite' in addition to or as part of the ingredient name.

5.2.1.8 Added water shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth used in a compound food and declared as such in the list of ingredients. Water or other volatile ingredients evaporated in the course of manufacture need not be declared

5.2.1.9 As an alternative to the general provisions of this section, dehydrated or condensed foods which are intended to be reconstituted by the addition of water only, the ingredients may be listed in order of proportion (m/m) in the reconstituted product provided that a statement such as "ingredients of the product when prepared in accordance with the directions on the label" is included.

5.2.2 The presence in any food or food ingredients obtained through biotechnology of a food allergen transferred from any of the foods and ingredients listed in 5.2.1.4 and where applicable 5.2.1.5 shall be declared. When it is not possible to provide adequate information on the presence of food allergens through labelling, the food containing the food allergen shall not be marketed.

5.2.3 Foods and ingredients as listed in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5 must be declared using the specified name in addition to or as part of the ingredient name. All ingredients in the list of ingredients shall be declared in accordance with the provisions set out in 5.1 (Name of the food) with the exception of 5.2.3.1 to 5.2.3.4.

5.2.3.1 Unless a general class name would be more informative, the following class names may be used. When a class name is used, for the foods and ingredients listed in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5, the specified name shall be declared in addition to or as part of the class name.

Table1. Class names of ingredients

Classes of ingredients	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 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 products containing a minimum of 50 % of milk protein (m/m) in dry	“Milk protein”

Classes of ingredients	Class names
matter*	
Press, expeller or refined cocoa butter	“Cocoa butter”
All crystallized fruit not exceeding 10 % of the weight of food	“Crystallized fruit”
Calculation of milk protein content : Kjeldahl nitrogen × 6.38	

5.2.3.2 Notwithstanding the provision set out in 5.2.3.1, pork fat, lard and beef fat shall always be declared by their specific names.

5.2.3.3 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 such as the Codex International Numbering System (CAC/GL 36-1989) as required by National legislation.

- Acidity regulator
- Anticaking agent
- Antifoaming agent
- Antioxidant
- Bleaching agent
- Bulking agent
- Carbonating agent
- Colour
- Colour retention agent
- Emulsifier
- Emulsifying salt
- Firming agent
- Flavour enhancer
- Flour treatment agent
- Foaming agent
- Gelling Agent
- Glazing Agent
- Humectant
- Preservative
- Propellant
- Raising Agent
- Sequestrant
- Stabilizer
- Sweetener
- Thickener

5.2.3.4 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)
- Modified starch(es)

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

5.2. 4 For processing aids and carry-over of food additives, a food additive carried over into:

5.2.4.1 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; and

5.2.4.2 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 that contain the foods and ingredients listed in sections 5.2.1.4, and where applicable 5.2.1.5. and subject to section 5.2.1.6.

5.3 Net contents and drained weight

5.3.1 The net contents shall be declared in the metric system ("System International" Units)

5.3.2 Declaration of the net content shall be in accordance with the relevant national Weights and Measure legislations.

The net contents shall be declared in the following manner:

- a) for liquid foods, by volume;
- b) for solid foods, by weight; and
- c) for semi-solid or viscous foods, either by weight or volume.

5.3.3 In addition to the declaration of net contents, a food packaged 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.

5.4 Name and physical address

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

5.5 Country of origin

5.5.1 The country of origin of the food shall be declared.

5.5.2 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 labeling.

5.6 Lot Identification

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

5.7 Date marking and storage instructions

5.7.1 If not otherwise determined in an individual East African Standard, the following date marking shall apply:

- a) the date of manufacture shall be declared;
- b) the "date of minimum durability" shall be declared and shall consist at least of:
- c) the day and the month for products with a minimum durability of not more than three months; and
- d) 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.

The date shall be declared by the words:

- a) "Best before" where the day is indicated; or
- b) "Best before end" in other cases where the products are of low food safety risk

The words "best before" and "best before end" shall be accompanied by:

- a) either the date itself; or
- b) a reference to where the date is given.

Where the food products are of high risk, the date shall be declared by the words, "Date of expiry." where the day is indicated.

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

- a) Notwithstanding 5.7.1 (b), an indication of the date of minimum durability shall not be required for:
 - i) fresh fruits and vegetables, including potatoes, which have not been peeled, cut or similarly treated;
 - ii) wines, liquor wines, sparkling wines, aromatized wines, fruit wines and sparkling fruit wines;

- iii) beverages containing 10 % or more by volume of alcohol;
- iv) bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 24 h of their manufacture;
- v) vinegar;
- vi) food grade salt;
- vii) solid sugars;
- viii) confectionery products consisting of flavoured and/or coloured sugars; and
- ix) chewing gum.

5.7.2 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.

5.8 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.

6. ADDITIONAL MANDATORY REQUIREMENTS

6.1 Quantitative labelling of ingredients

6.1.1 The ingoing percentage of an ingredient (including compound ingredients or categories of ingredients, 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.

c) Such disclosure is not required:

d) where the ingredient is used in small quantities for the purpose of flavouring; or

e) where commodity specific East African or National Standards conflict with the requirements described in this standard.

f) With respect to 6.1.1(a):

g) 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.

NOTE 1 For compound ingredients the ingoing percentage means the ingoing percentage of the compound ingredient as a whole.

NOTE 2 For the purposes of Quantitative Ingredient Declaration, “category of ingredients” means the generic term which refers to the class name of an ingredient and/or any similar common term(s) which are used in reference to the name of a food.

6.2 The information required in 6.1 shall be declared on the product label as a numerical percentage.

6.2.1 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 emphasizing 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.

6.2.2 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.

6.2.3 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 100 g of finished product.

6.3 Irradiated foods

6.3.1 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.



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

6.3.3 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.

7 EXEMPTIONS FROM MANDATORY LABELLING REQUIREMENTS

7.1 With the exception of spices and herbs, small units, where the largest surface area is less than 10 cm², may be exempted from the requirements of 4.2 and 4.6 - 4.8.

7.2 For all small containers with largest surface area less than 10 cm² all the information required in this standard shall be indicated on the outer package enclosing the small containers and shall be available for consumer's inspection when required.

8 Optional labelling

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

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

9 PRESENTATION OF MANDATORY INFORMATION

9.1 General

9.1.1 Labels in pre-packaged foods shall be applied in such a manner that they will not become separated from the container.

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

9.1.3 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.

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

9.2 Language

9.2.1 The language shall be English and/or any other official language used in the importing East African Partner State.

9.2.2 If the language on the original label is not acceptable, to the consumer for whom it is intended, a supplementary label containing the information in the required language may be used instead of re-labelling.

9.2.3 In the case of either re-labelling or a supplementary label, the information provided shall fully and accurately reflect that on the original label.

9.3 Declaration of certain foods and ingredients

9.3.1 The specified name for the foods and ingredients listed in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5 shall be declared in a clear and distinct manner such as through the use of font type, style or colour that contrasts from the surrounding text.

9.3.2 The specified name for the foods and ingredients in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5 shall be declared in the list of ingredients or in a separate statement or in both as determined by the competent authority.

9.3.2.1 If used the separate statement shall commence with the word 'Contains' (or equivalent word) and be placed directly under or in close proximity to the list of ingredients when present.

9.3.2.2 If a separate statement is used on the label, the specified name for each of the foods and ingredients in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5 must be declared in the statement even if that specified name is already shown in the list of ingredients.

9.3.3 Where a food is exempt from declaring a list of ingredients, and no list of ingredients is present, the specified names of the foods and ingredients listed in sections 5.2.1.4, 6.2.1.7 and where applicable 5.2.1.5 shall be declared, in a separate statement made in accordance with section 9.3.2.1.

9.3.4 For single ingredient foods, section 9.3.3 does not apply where the specified names of the foods and ingredients listed in sections 5.2.1.4, 5.2.1.7 and where applicable 5.2.1.5 are declared as part of, or in conjunction with, the name of the food.

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