## FOR COMMENTS ONLY

## PROPOSAL FOR A

# COMPULSORY

## DOMINICA NATIONAL STANDARD

LABELLING OF COMMODITIES

PART 3: SPECIFICATION FOR THE LABELLING OF PREPACKAGED FOODS

DNS 2: Part 3: 2002 ICS: 67.230

**COMMENTS BEGIN ON:** 

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THE DIRECTOR
BUREAU OF STANDARDS
28 Kennedy Avenue, 1st Floor
P.O. Box 1015

Roseau

Commonwealth of Dominica, W.I.

Email: standards@cwdom.dm

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#### **Committee Representation**

The preparation of this standard was carried out under the supervision of the **Labelling Technical Committee**, which at the time comprised the following members -

<u>CHAIRMAN</u> <u>REPRESENTING</u>

Mr. Terry James National Standards Council

<u>MEMBERS</u> <u>REPRESENTING</u>

Mrs. Kathlyn Robinson-Pond Josephine Gabriel & Co. Ltd

Dr. Cyril Robinson Medical Association

Mr. Allick Lawrence Attorney-at-Law

Mrs. Jean Finucane National Standards Council

Mr. Augustus Vigille Entrepreneur

Mrs. Claudia Henderson Garment Manufacturer

Mr. Curtis Victor Customs & Excise Department

Mr. Milton Green Dominica Port Authority

Mrs. Christina Lockhart Customs & Excise Department

Mr. Cedric Sookhoo H.H.V. Whitchurch & Co. Ltd.

## TECHNICAL SECRETARY

Mr. Kent E. Coipel

Bureau of Standards Dominica

## **CONTENT**

|     |   | Page |
|-----|---|------|
| 0   | FOREWORD  | 2    |
| 1.0 | SCOPE   | 3    |
| 2.0 | DEFINITION OF TERMS                                 | 3    |
| 3.0 | GENERAL PRINCIPLES                                  | 5    |
| 4.0 | MANDATORY LABELLING OF PREPACKAGED FOODS            | 6    |
| 5.0 | IRRADIATED FOODS                                    | 13   |
| 6.0 | EXEMPTIONS FROM MANDATORY<br>LABELLING REQUIREMENTS | 13   |
| 7.0 | OPTIONAL LABELLING                                  | 13   |
| 8.0 | LANGUAGE  | 14   |

#### 0.0 FOREWORD

- 0.1 This Standard was approved by the National Standards Council on February 20, 2002 for use as a Dominican National Standard (DNS) and is the third in a series of labelling of commodities.
- While this standard covers the general marking requirements for prepackaged foods there may be stipulated in other standards additional marking requirements for particular specified prepackaged foods, in which case additional compliance shall be necessary.
- O.3 Compulsory status has been recommended in an effort to prevent fraud and deception arising from misleading labelling to protect the consumer or user against danger to health or safety, as well as to give adequate information to the consumer or user and to generally ensure the quality of goods and services.
- 0.4 This standard will be effective as a compulsory standard on a date to be notified by the Minister responsible for the Bureau of Standards in a Notice to be published in the Dominica Gazette as required by the Standards Act No 4 of 1999.
- 0.5 In preparing this standard assistance has been derived from recommended documents such as:
  - I. International General Standard for the Labelling of Prepackaged Foods FAQ/WHO —CAC/RSI 1985
  - II. Codex Standard 1: 1985
  - III. Barbados National Standard: Specification for the Labelling of Prepackaged Foods. (BNS 5: Part 2: 1974).

#### 1.0 SCOPE

This standard applies to the labelling of all domestic and foreign prepackaged foods sold to the consumer in Dominica. The standard is not applicable to a food that is: —

- (a) sold in an open or uncovered package;
- (b) weighed, measured or counted into the package in which it is sold in the presence of the purchaser before being packed;
- (c) and packaged from bulk at the place where food is sold by retail in transparent, colourless, flexible material.
- (d) Other products determined by the Bureau of Standards

#### 2.0 **DEFINITION OF TERMS**

For the purpose of this standard, the following definitions are established:

- 2.1 "Claim" means any representation that states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality.
- 2.2 **"Consumer"** means persons and families purchasing and receiving food in order to meet their personal needs.
- 2.3 "Container" means 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.
- 2.4 For use in **Date Marking** of prepackaged food:
- 2.4.1 **"Date of Manufacture"** means the date on which the food becomes the product as described.
- 2.4.2 **"Date of Packaging"** means the date on which the food is placed in the immediate container in which it will be ultimately sold.

- 2.4.3 **"Sell-by-Date"** means the last date of offer for sale to the consumer after which there remains a reasonable storage period in the home.
- 2.4.4 "Date of minimum durability" ("best before") means the date that 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.
- 2.4.5 "Use-by-Date" (recommended last consumption date) (expiration date) means the date which signified 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.
- 2.5 **"Food"** means 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.
- 2.6 **"Food additive"** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of 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 byproducts 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.
- 2.7 **"Ingredient"** means 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.
- 2.8 **"Label"** means any tag, brand, mark pictorial or other descriptive matter, written, printed, stencilled marked, embossed or impressed on, or attached to, a container of food.
- 2.9 **"Labelling"** included 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.

- 2.10 **Batch/Lot"** means a definitive quantity of a commodity produced essentially under the same conditions.
- 2.11 **"Prepackaged"** means packaged or made up in advance in a container, ready for offer to the consumer or for catering purposes.
- 2.12 **"Manufacturer"** means the person who manufactures, produces, processes, prepares or prepackages any foods for retail, sale, or the person who sells any foods under a trade name controlled by that person. It includes the importer of the foods.
- 2.13 **"Processing aid"** means a substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill 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.
- 2.14 **"Foods for catering purposes"** means those foods for use in restaurants, canteens, schools, hospitals and similar consumption.
- 2.15 "Net Contents" means the quantity of food product contained in a package as measured in terms of a unit of measurement of length, volume, weight (or mass), or number, when the package or packaging materials have been separated from the food product.
- 2.16 "Address" means the street address of the principal place of business or registered office of:
  - The manufacturer or packager of the food product; or
  - The person for whom the goods are manufactured or packaged.

#### 3.0 GENERAL PRINCIPLES

- 3.1 Prepackaged 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.
- 3.2 Prepackaged 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.

| 4.0     | MANDATORY LABELLING OF PREPACKAGED FOODS   |  |  |  |
|---------|--|--|--|--|
| 4.1     | Presentation of information  |  |  |  |
| 4.1.1   | General  |  |  |  |
| 4.1. 2  | The following information shall appear on the label of prepackaged foods as applicable to the food being labelled.   |  |  |  |
| 4.1.3   | Labels in prepackaged foods shall be applied in such a manner that they will not become separated from the container.  |  |  |  |
| 4.1.4   | Statements required to appear on the label by virtue of this standard or any other Dominican Standards shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use. |  |  |  |
| 4.1.5   | 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.                       |  |  |  |
| 4.1.6   | The name and net contents of the food shall appear in a prominent position and in the same field of vision.  |  |  |  |
| 4.2     | Specific Requirements  |  |  |  |
| 4.2.1   | The following information shall be given on the label of prepackaged foods as applicable to food being labelled and shall be given in the English Language.  |  |  |  |
| 4.2.2   | The Name of the Food   |  |  |  |
| 4.2.2.1 | The name shall indicate the true nature of the food and normally be specific and not generic.  |  |  |  |
| 4.2.2.2 | Where more than one name has been established for a food in a  |  |  |  |

Dominican standard, at least one of these names shall be used.

In other cases, the name prescribed by National Legislation shall be used.

4.2.2.3

- 4.2.2.4 In the absence of any such name, either a common or usual name existing by common usage as an appropriate descriptive term which was not misleading or confusing to the consumer shall be used.
- 4.2.2.5 A "coined", "fanciful", "brand" name, or "trade mark" may be used provided it accompanies one of the names provided in Subsections 4.2.2.2 to 4.2.2.3.
- 4.2.2.6 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. This should include but not be limited to the type of packing medium, style, and the condition or type of treatment it has undergone; for example: dried, concentrated, reconstituted, or smoked.

#### 4.3 List of Ingredients

- 4.3.1 Except for single ingredient foods, a list of ingredients shall be declared on the label.
- 4.3.1.1 The list of ingredients shall be headed or preceded by an appropriate title that consists of or includes the term "ingredient".
- 4.3.1.2 All ingredients shall be listed in descending order of ingoing weight (m/m) at the time of the manufacture of the food.
- 4.3.1.3 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 a Dominican standard or in national legislation constitutes less than 25% of the food, the ingredients other than food additives, which serve a technological function in the finished product, need not be declared.
- 4.3.1.4 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.

- 4.3.1.5 In the case of 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.
- 4.3.2 A specific name shall be used for ingredients in the list of ingredients in accordance with the provisions set out in Section 4.2.2 (Name of the Food) except that:
- 4.3.2.1 The following class names may be used for the ingredients falling within these classes:

food does not refer to a specific type of

cheese.

### **Name of Classes Classes Name** Refined oils other than olive "Oil" together with either the term "vegetable" or "animal", qualified by the term "hydrogenated" or partiallyhydrogenated", as appropriate. Refined fats "Fats" together with either, the term vegetable or animal, as appropriate Starches, other than chemically modified "Starch" starches All species of fish where the fish constitutes an ingredient of another food "Fish" and provided that the labelling and presentation of such food does not refer to a specific species of fish. All types of poultry meat where such meat "Poultry 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. All types of cheese where the cheese or "Cheese" mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such

All spices and spice extracts not exceeding 2% by weight either singly or in combination in the food or "mixed spices"

"Spice, spices"

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"

Press, expeller or refined cocoa butter.

"Cocoa Butter"

All crystallized fruit not exceeding 10% of the weight of the food

"Crystallized fruit"

- of the weight of the food.
- 4.3.2.2 Notwithstanding the provision set out in Section 4.3.2.1, pork fat, lard and beef fat shall always be declared by their specific names.
- 4.3.2.3 For food additives falling in the respective classes and appearing in lists of food additives permitted for use in foods generally, the following class titles shall be together with the specific name or recognized numerical identification as required by national legislation.

Anticaking agent (s)
Antioxidant (s)
Colour(s)
Emulsifier(s)
Flavour Enhancer(s)
Glazing agent(s)
Preservative (s)

Stabilizer(s)

Thickener(s) /Gelling agent(s)

Anti-foaming agent (s)

Flour Treatment agent(s)

Artificial Sweetener(s)

Acidity Regulator (s)

Propellant(s)

Raising agent(s)/Baking Powder

Emulsifying Salt(s) 1/

Acids

**Bulking Agent** 

Colour Retention Agent

Firming Agent

Foaming Agent

Humectant

4.3.2.4 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.

#### 4.3.3 **Quantitative Labelling Of Ingredients**

- 4.3.3.1 Where the labelling of a food places special emphasis on the presence of one or more valuable and/or characterizing ingredients, or where the description of the food has the same effect, the ingoing percentages of the ingredient (m/m) at the time of manufacture shall be declared.
- 4.3.3.2 Similarly, where the labelling of a food places special emphasis on the low content of one or more ingredients, the percentage of the ingredient (m/m) in the final product shall be declared.

#### 4.4 Processing aids and carry-over of food additives

4.4.1 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.

4.4.2 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.

#### 4.5 Net contents and drained weight

- 4.5.1 The net contents shall be declared in the metric system ("System International" units) immediately followed by Imperial Units in brackets.
- 4.5.2 The net contents shall be declared in the following manner:
  - (i) for liquid foods, by volume;
  - (ii) for solid foods, by weight;
  - (iii) for semi—solid or viscous foods, either by weight or volume.
- 4.5.3 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.

#### 4.6 Name and address

The name and address of the manufacturer, packer, and distributor of the food shall be declared.

#### 4.7 **Country of origin**

- 4.7.1 The country of origin of the food shall be declared.
- 4.7.2 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.

#### 4.8 **Batch/Lot identification**

Each container shall be permanently marked in code or in clear to identify the producing factor and the Lot.

#### 4.9 **Date Marking and Storage Instructions**

4.9.1 The following date mark shall apply:

- (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
  - a reference to where the date is given.
- (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 4.9.1 (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;

- confectionery products consisting of flavoured and/or coloured sugars;
- chewing gum.
- 4.9.2 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.

#### 4.10 **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.

#### 5.0 IRRADIATED FOODS

- A food which has been treated with ionizing radiation/energy, shall have on the label an indication of that treatment in close proximity to the name of the food.
- 5.1.1 When an irradiated product is used as an ingredient in another food, this shall be so declared in the list of ingredients.
- 5.1.2 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.

# 6.0 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 **4.3** and **4.8** to **4.10**.

#### 7.0 OPTIONAL LABELLING

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 **Grade designation**

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

#### 8.0 LANGUAGE

- 8.1 Language to be used on labels
- 8.1.1 The information to be included on the label of every container shall be in the English Language.
- 8.1.2 For export of goods to bilingual countries, all information displayed on the label of every container shall be shown in both official languages. Only the name and business address of the processor, manufacturer, packer, or distributor may be shown in one of the official languages.

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