

Attachment 1

Partially Modified Draft Bill for Nutrition Label Regulation of Packaged Food Sold on the Market

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Nutrition Label Regulation of Packaged Food Sold on the Market

1. With the increasing awareness of the importance of proper nutrition and healthy living, most developed countries have already started to implement a food nutrition labelling system. In order to fulfil the needs of the general public and establish a good understanding, as well as for reference information for selecting packaged food, this announcement sets out the local regulations for nutrition labels.
2. Based on the principle of active labelling and gradual promotion of the nutrition label system, all packaged food with a declaration of nutritional factors will require a nutrition label. The declaration of a nutritional factor stated here refers to a description, metaphor or implication that expresses the nutritional quality of the food (e.g. rich in vitamin A and calcium, low sodium, no cholesterol or rich in dietary fibre). Descriptions of ingredients for the food (e.g. ingredients of food include maltodextrin, corn oil, lecithin, calcium carbonate, vitamin A palmitic acid, vitamin B2, vitamin D3, etc) do not constitute a declaration of nutritional factors. Apart from these, if manufacturers of packaged food without a declaration of nutritional factors would like to provide nutrition labels, the regulations for nutrition labels should be complied with.
3. Labelling methods for packaged food nutrition labels sold on the market require that the following content be provided in an obvious place on the packaging container:
 - (1) Labelling items

1. Heading of “nutrition label”.
 2. Calorific content.
 3. Quantity of proteins, lipids, carbohydrates and sodium.
(NB: Carbohydrates include dietary fibre)
 4. Quantities of other nutrients that appear in the declared nutritional factors.
 5. Quantities of other nutrients labelled by the vendor voluntarily.
- (2) Standard for labelling calorific content and nutrient content: in solids (semi-solid), units must be labelled in 100 g or in grams per serving. In liquids (beverages), units must be labelled in 100 ml or ml per serving, and an additional note must be made for every serving of the number of servings per package of the product.
- (3) Units of quantity for labelling of calorific content and nutrient content: the calorific content of food should be represented in calories, and proteins, lipids, and carbohydrates should be expressed in grams. Sodium should be shown in mg, and other nutrients should be noted in g, mg or μg .

- (4) Standard daily nutrient intake: every nutrient element should be marked based on its percentage of the standard daily nutrient intake. The following values should be added accordingly to establish the standard daily nutrient intake:

Calorific content	2000 Cal
Protein	60 g
Lipids	55 g
Carbohydrates	320 g
Sodium	2400 mg
Saturated fatty acid	18 g
Cholesterol	300 mg
Dietary fibre	20 g
Vitamin A	600 µg
Vitamin B1	1.4 mg
Vitamin B2	1.6 mg
Vitamin C	60 mg
Vitamin E	12 mg
Calcium	800 mg
Iron	15 mg

- (5) Statistics standardisation: the basic principle for efficient numbering of nutrients is not to exceed 3 digits. Every serving of calories, proteins, lipids, carbohydrates and sodium must be labelled with an integer or stated to the tenth place of a rational number.
- (6) Nutrients such as calories, proteins, lipids, carbohydrates, sodium, saturated fatty acids, sugar, etc fall under the following criterion and must be labelled with a “0.” Unsaturated fatty acids refer to the conjugated unsaturated fatty acids formed during the oxidisation of edible oil.

Nutrients	Criteria for labelling with a “0”
Calorific content	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 4 calories of the nutrients referred to herein.
Protein	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 0.5 g of the nutrients referred herein.
Lipid	
Carbohydrate	
Sodium	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 5 mg of the nutrients referred to herein.
Saturated fat	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 0.1 g of the nutrients referred to herein.
Unsaturated fat	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 0.3 g of the nutrients referred to herein.
Sugar	Every 100 g of food in solid form (semi-solid) or 100 ml of food in liquid form should not contain more than 0.5 g of the nutrients referred to herein.

4. Example of labelling items and methods: nutrition labelling for lipid items should be indented by one column and at the same time, two rows should be added to specify the quantity of saturated fatty acids and unsaturated fat (grams are used as the unit). If the nutrition label format adopted requires the percentage of the daily nutrition intake to be indicated, this must be done. Columns under unsaturated fat do not require the percentage of the daily intake to be marked.

Nutrition label	
Every serving	g (or mg)
This package contains	servings
	Each serving
Calorific content	Cal
Protein	g
Fat	g
Saturated fat	g
Unsaturated fat	g
Carbohydrates	g
Sodium	mg
Quantity of declared nutrients:	
Quantity of other nutrients:	

Nutrition Label	
Every 100 g (or every 100 ml)	
Calorific content	Kcal
Protein	g
Fat	g
Saturated fat	g
Unsaturated fat	g
Carbohydrate	g
Sodium	mg
Quantity of declared nutrients:	
Quantity of other nutrients:	

(2)

Nutrition Label		
Every serving	g (or mg)	
This package contains	servings	
Every serving per 100 g (or every 100 ml)		
Calorific content	kcal	kcal
Protein	g	g
Fat	g	g
Saturated fat	g	
Unsaturated fat	g	
Carbohydrate	g	g
Sodium	mg	mg
Quantity of declared nutrients:		
Quantity of other nutrients:		

(3)

Nutrition Label		
Every serving	g (or ml)	
This package contains	servings	
Every serving provides a standard percentage of the daily nutrient intake*		
	Every serving	
Calorific content	Kcal	%
Protein	g	%
Fat	g	%
Saturated fat	g	%
Unsaturated fat	g	
Carbohydrate	g	%
Sodium	mg	%
Quantity of declared nutrients:		
Quantity of other nutrients:		

* Standard daily nutrient intake: 2000 kcal, 60 g of protein, 55 g of lipids, 18 g of saturated fat, 320 g of carbohydrates and 2400 mg of sodium

Nutrition Label		
Every 100 g (or every 100 ml)	Every 100 g (or every 100 ml) provides a standard percentage of the daily nutrient intake*	
Calorific content	Kcal	%
Protein	g	%
Fat	g	%
Saturated fat	g	%
Unsaturated fat	g	
Carbohydrate	g	%
Sodium	mg	%
Quantity of declared nutrients:		
Quantity of other nutrients:		

* Standard daily nutrient intake: 2000 kcal, 60 g of protein, 55 g of lipids, 18 g of saturated fat, 320 g of carbohydrates and 2400 mg of sodium